



WHITE ROSE ESTATE

2009 Appellation Series “Dundee Hills AVA” Pinot Noir

The Vintage and Vineyards

Although the growing season was marked by a number of extreme weather patterns, both periods of record high and record low temperatures, the patterns seemed to off-set one another, resulting in a longer than normal growing season. September was hot with a short period of heavy rain near the end of the month. October was dry and cool, which allowed for greater than normal hang-time resulting in great flavors, good acidity and moderate to moderately high sugar levels. All our vineyards benefited from the lengthy season and produced ripe, balanced fruit with great structure. Concerns of over-ripeness, mildew, botrytis and other weather-related problems were very low, affording us the luxury to pick vineyard sites only when flavors were optimal: mature, concentrated and layered. Yields at harvest averaged approximately 2 tons per acre across all vineyard sites.

In The Winery

Part of each lot of fruit was gently de-stemmed as it arrived at the winery. To enhance structure and complexity, 40% of the fruit was fermented whole cluster. All lots were cold soaked for 5 days on average before being inoculated for fermentation in small, open top fermentation tanks. The fermentation took an average of 7 days to complete, with 8 days of additional post-maceration skin contact. After a total of 20 days of skin contact, we pressed off in our old world, half-ton, wooden basket presses, a process that reduces the yield we garner from the must, but insures soft tannins and delicate aromatics. After pressing, the wine is barreled down in French oak for 15 months of aging in the cellar. While in barrel, we rack once after malolactic fermentation and then again just before blending.

The Wine

The 2009 “Dundee Hills AVA” is sourced from two storied vineyards, White Rose and Durant, both of which are planted on east-southeast facing slopes of Jory volcanic-based soils in the southern part of the Dundee Hills appellation between an elevation of 600 and 870 feet. The wine shows classic Dundee Hills’ aromas of rose petals, red fruit, minerality and brown spices such as cinnamon and clove. The wine is very elegant and bright on the palate with moderate weight, silky, tight structure and very good length. This wine will continue to build weight and complexity, evolving in bottle over the next 3-5 years. Drink 2011-2018.

Technical Data

Vineyards:	Durant Vineyard (11.5% - Clones: Dijon 113, 114, 115 and Pommard), White Rose Vineyard (88.5% - Clones: Pommard and Dijon 115)
Harvest:	October 1-21, 2009
Cooperage:	100% French Oak (16% new- Damy, Billon, and Allary). 15 months.
Bottled:	February 8, 2011
pH:	3.79
Alcohol:	13.9%
Production:	834 cases