



Sokol Blosser

DUNDEE HILLS, OREGON

*Est. 1971*

## 2015 Dundee Hills Pinot Blanc

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**VINTAGE:** 2015

**APPELLATION:** Dundee Hills

**CERTIFICATIONS:** Made with 100% organic grapes | Certified Organic by the Oregon Department of Agriculture

**GRAPE VARIETIES USED:** 100% Pinot Blanc

**DATE GRAPES PICKED:** 9/19/15

**AGE OF VINES:** 17 years old

**LENGTH OF FERMENTATION:** ~14 days

**TYPE OF FERMENTATION:** Stainless Steel 55 gallon barrels

**FERMENTATION TEMPERATURE:** Peak temperature ~68° F

**ALCOHOL:** 12.5%

**RESIDUAL SUGAR:** 0 g/L

**pH/TA:** 3.29 / 6.0g/L

**LENGTH AND TYPE OF AGING:** ~9 months sur lies in neutral oak barrels

**DATE BOTTLED:** July 2016

**BOTTLE AGING PRIOR TO RELEASE:** ~3 months

**LIFESPAN IN A PROPER CELLAR:** ~5 years

**NUMBER OF CASES PRODUCED:** 230 cases

**SUGGESTED RETAIL:** \$24

### VINTAGE SUMMARY:

**WINEMAKER NOTES:** A small acreage of Pinot Blanc is grown just up the hill from our winery on Stater vineyard, a neighboring property, farmed 100% organically by the Sokol Blosser vineyard team. These grapes grow close to the tree line and therefore do not achieve perfect ripeness every year; however, when it does we enjoy making this special wine with the goal to retain and accentuate the minerality essence of this growing site in the Dundee Hills. The grapes are carefully hand harvested and hand sorted at the winery. The clusters were not de-stemmed or crushed, but pressed as whole clusters to limit the amount of skin contact. The Pinot Blanc was fermented in small stainless steel vessels to increase the ratio of lees to wine contact thus developing greater texture in the wine. Following fermentation the wine was moved to neutral oak barrels for 9 months of sur lie aging. The oak barrels allow for the wine and lees to be in contact with micro amounts of oxygen which is beneficial for evolution during aging. However, aging in neutral oak means the wine will not take on the spices of barrel toast found in new or once used oak. This wine has delicate stone fruit characters to balance with the minerality this varietal and growing site contributes.