



Dundee Hills, Oregon Estate Chardonnay

2018

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in Oregon's Dundee Hills. As second generation winegrowers, we are passionately committed to our family's legacy of creating world-class wines, through sustainable methods, which express our distinctive hillside vineyards.

—Alex & Alison Sokol Blosser

VINTAGE HIGHLIGHTS

The spring of 2018 was warmer than the average over the previous 10 years, and fairly dry. Bud break happened in mid-April and Bloom in early June, which can be a treacherous undertaking as the spring weather can mess up a healthy flowering. A giant hail storm descended on the Dundee Hills in early June, but luckily none of our Sokol Blosser Estate crop was ruined. The summer started like one giant furnace; July was a hot month and we had a lot of above 90 degree days. Just when it seemed like the hot weather would not stop, August came and more moderate weather with it. This helped slow the ripening down, and even cooler weather in September allowed us to let the grapes hang longer, resulting in riper fruit without additional sugar accumulation. The 2018 vintage is our coolest growing season since 2012, and we believe it will be our best vintage since then.

WINEMAKING

The juice was fermented in a variety of formats including new and neutral French oak barrels and our concrete egg, lovingly named "Huevo". The first pick of Chardonnay came from a lower section in the Thistle vineyard. The juice of this pick was fermented in both barrel and the egg and went through the primary fermentation fairly quickly at an average of 15 days with a peak temperature of 65°F.

The second pick from the Thistle vineyard came from a higher elevation section, at the top of the vineyard, and was picked 10 days later. This juice was also divided for primary fermentation in both the egg and in barrels. The primary fermentation moved more slowly and had a gentle fermentation curve lasting about 25 days. All of our Chardonnay went through full secondary fermentation immediately following completion of primary. The wines that were fermented in the egg were put into both barrel and larger format puncheons for the secondary fermentation and aging period. The wine we fermented in barrel remained in barrel and on its fermentation lees with the lees stirred during the 10 months of aging to increase weight and mouthfeel.

WINE PROFILE

Our 2017 Dundee Hills Estate Chardonnay is elegant with soft aromas of white peaches. On the palate you will experience a slight minerality along with tropical fruits and just a kiss of oak.

PAIRINGS

This wine pairs beautifully with smoked salmon mousseline, also serve with shallot cream and preserved Meyer lemon.

THE STORY

This small blend is made of grapes from our Thistle Vineyard estate in the Dundee Hills. This steep hillside site has multiple clones of Chardonnay layered throughout the vineyard, including clones 95, 76 and 96. Our Chardonnay has exceptional long-term aging potential and should continue to evolve and develop beautifully over the next five to seven years.



APPELLATION

100% Dundee Hills

BLEND COMPOSITION

100% Chardonnay

CLONES

95, 76, and 96

AGE OF VINES

Planted in 2000

BOTTLED

August 2019

BRUX AT HARVEST

~21.5 - 22°

ALCOHOL BY VOLUME

13%

PROPER CELLAR LIFESPAN

~5 - 7 Years

PRODUCTION

763 Cases

CERTIFICATIONS

Made with 100% certified organic grapes

SUGGESTED RETAIL

\$38