



Willamette Valley, Oregon Estate Pinot Gris

2019

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

It was clear something was different with the 2019 harvest when fruit flies were spotted at Thistle Vineyard over Labor Day Weekend. The second sign was the dramatic shift in the weather forecast. At the end of August, we believed we would have a “warmer and drier” than average September/ October. Sounds good huh?!?!? Then, at the end of September we got 2.7” of rain... which is double the average, and we had one of the coolest Septembers on record. We remembered and applied the key learnings from prior similar vintages in our approach to the 2019 harvest – get the grapes as ripe as possible with as little fruit degradation as possible. Even with a longer hang time this year the grapes had less sugar, high pHs and high acids. Consequently, we based our picking decision more on the taste of the juice and looking at the weather. We had 5 distinct rain events from when we started harvest on September 3 to when we ended picking on October 10th, and these individual rain events sometimes lasted multiple days. In the end, we got as much ripeness as possible and are very happy about what we put into barrel.

WINEMAKING

The grapes were carefully hand harvested at different points in ripeness to capture variety of flavor profiles, making this a more layered wine. When necessary the clusters were sorted by hand to remove any flawed bunches. Our Pinot Gris is gently whole cluster pressed to minimize the extraction of bitterness from the skins. The juice was chilled and allowed to settle for 2 days then moved off the heavy sediment and transferred to stainless steel fermentation tanks. The Pinot Gris is aged in stainless steel tanks remaining in contact with its fine lees and stirred multiple times during the aging process to broaden the palette and develop weight without high alcohol or sugar. The Malolactic fermentation was restricted in 2/3rds of tanks for continued retention of the delicate floral and fruit aromatics and bright acidity. One tank was encouraged to push thru a secondary fermentation for further development of weight and add another layer of complexity with more savory characters. This 2019 blend is made entirely from Sokol Blosser estate grown fruit.

WINE PROFILE

Our 2019 Pinot Gris is bursting with fragrance, featuring orange rind, ripe honeydew melon and peaches, and fresh pears, with hints of honey and limestone. The palate reflects the nose with ripe yellow apples, nectarines, and honeydew upfront, and a clean, bright minerality on the end giving it a crisp finish.

PAIRINGS

The Pinot Gris is a lighter, crisp wine that is perfect for fresh summer salads with grilled peaches, as well as creamy dishes like a classic Fettucini Alfredo.

THE STORY

We produce a dry style Pinot Gris which accentuates the minerality this varietal clearly expresses. In addition to fermentation size and temperature, the diversity of yeasts used to perform fermentation and the extended period of lees contact prior to blending and bottling contributes greatly to the complexity of this wine.



APPELLATION
100% Willamette Valley AVA

BLEND COMPOSITION
100% Pinot Gris

CLONES
146 and 152

AGE OF VINES
Planted in 1997

BOTTLED
March 2020

BRIX AT HARVEST
~21 - 22°

ALCOHOL BY VOLUME
12.5%

PROPER CELLAR LIFESPAN
~5 - 7 Years

PRODUCTION
3,931 Cases

SUGGESTED RETAIL
\$22