



Willamette Valley, Oregon Rosé of Pinot Noir

2020

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

2020 will always be remembered as a year of epic challenges. For the grapes, a cold wet spring hindered fruit development during bloom and thus gave us the smallest crop since 1998. An exceptionally light crop level historically leads to exceptionally good quality. Loose clusters with big and small berries "hens and chicks," as we call them, often leads to dark color and richer and more intense flavors.

We began harvest on September 3rd and had a good week of bringing in most of our grapes for sparkling wine and all our Pinot Noir for our Rosé program. Then, the winds changed and the fires started. For around seven days a thick fog of smoke hung over Sokol Blosser and the Willamette Valley. During that time the sun was covered, all photosynthesis stopped and the grapes' development stalled. The smoke event ended in an amazing fury of lightening, thunder, and 1" of rain on the night of September 17th. We then waited for the grapes' development to progress, taking samples and doing micro-ferments to test for smoke effect. Proceeding slowly and carefully once full maturation had been achieved, we harvested the remainder of our estate fruit feeling incredibly lucky and optimistic.

WINEMAKING

The grapes were harvested on September 7th and 8th. The clusters were de-stemmed and loaded into the press where the juice soaked on the skins for several hours. The fruit was gently pressed to minimize extraction of tannins from the skins, then fermented in stainless steel with a variety of commercial yeasts that can handle cooler fermentation temperatures and accentuate delicate fruit flavors from our Pinot Noir grapes. We maintained an extended, slow, cool fermentation to preserve the lively fruitiness and delicate floral aromas and then aged the wine in stainless steel prior to bottling in December. This wine has just a hint of residual sugar to balance the firm acidity, resulting in a wine that is crisp, vibrant, and refreshing.

WINE PROFILE

Bursting with fruit notes, our 2020 Rosé of Pinot Noir has notes of peach and strawberry on the nose followed by hints of melon and rose petal. The palate is bright with refreshing berry notes, melon and clean acidity on the finish.

PAIRINGS

Perfect for all things summer! Dungeness crab cakes, grilled zucchini and asparagus, and the classic brunch staple, eggs Florentine!

THE STORY

We only use Pinot Noir grapes to produce this classic dry Rosé. We sourced grapes for this wine from vines that have been intentionally farmed to produce more tons per acre than other blocks, thus minimizing the development of overly ripe, juicy flavors, and preventing high phenolics from appearing in the Rosé. Additionally, we harvest the grapes earlier when the acids are higher so we are able to create a bright, delicate style Rosé.



APPELLATION

100% Willamette Valley

BLEND COMPOSITION

100% Pinot Noir

BOTTLED

December 2020

BRIX AT HARVEST

20.5°

Residual Sugar

2g/L

ALCOHOL BY VOLUME

12.5%

PROPER CELLAR LIFESPAN

~3 years

PRODUCTION

5000 Cases

SUGGESTED RETAIL

\$25