

2015 White Rose Vineyard Pinot Noir

Production: 100 cases

Jon Tomaselli, Winemaker

The Vintage:

The 2015 growing season started with bud break in early April, following a mostly dry and mild winter that hardly had any snowpack in the mountains and triggered draught in the late summer. We experienced an early and dry spring as in 2013 and 2014 that followed a dry and warm February. The early, fast moving bloom started late May, and a really dry summer followed. By early August we knew harvest was going to start early, but September cooled down, allowing for great flavor development. Harvest at Torii Mor started September 12th and was in full swing by the 15th, all the way through October 5 for Willame e Valley fruit. The lack of rainfall during the summer didn't manifest itself in the vineyards where the vines stayed green and healthy through harvest.

The Vineyard:

White Rose Vineyard was planted between 1978 and 1981 in the Dundee Hills appellation. The ten acres of pinot noir self-rooted pommard, placed in Jory soil at 780 to 870 feet elevation on southwest facing slopes.

The Cellar:

The fruit was handpicked on September 21, 2015 and sorted, destemmed, and fermented in 1.7 ton fermenters for sixteen days. The wine received two to three gentle punch-downs daily. The wine was aged for twenty-three months (31% in new French oak), and was racked twice, blended, and bottled unfiltered. In an effort to showcase the pure vineyard terroir, zero commercial additives were used.

The Wine:

The 2015 White Rose Vineyard has an aroma of bright red fruit and the dusty, classic Dundee Hills character, and green tea notes. High toned red fruit flavors overlay a sweet expansive core of soft texture and integrate tannins and a spicy green pepper finish. Structured acidity offers elevated lift and ageability to the wine. The wine can be enjoyed now or aged for up to eight to ten years.

Wine Data:

pH 3.63 Total acidity (T.A.) .5475gr/100ml Residual sugar (R.S.) < 0.2gr/100ml