



Orchard Block Estate Pinot Noir Dundee Hills, Willamette Valley, Oregon 2022

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, & Nik Sokol Blosser
Siblings and Second Generation Winegrowers



VINTAGE HIGHLIGHTS

What started as a dry winter turned into a deluge of rain in the springtime. We had the wettest and coldest April/May/June in recorded (130 years) history. Freezing temperatures on the morning of April 14th and 15th knocked back the fragile new growth and we thought our crop yields would be down by 50-60%. In over 51 years of growing grapes here in the Dundee Hills we have never seen a freezing event during the growing season, so we had no idea what was going to happen. The primary buds froze and died, but the secondary buds came on, produced fewer but larger clusters, and the vines made a miraculous comeback. We had the 2nd warmest and driest summer on record, and then we got to October. Everything depended on good ripening conditions in the month of October since bloom was much later. Fortunately we got the warmest October in Oregon history, we were able to let the grapes hang, and the rains stayed put until all our Estate fruit was in on Thursday, October 27th. The fruit got nice and ripe, and we are thrilled with the wine produced from this vintage!

HARVEST DATE

October 10th

WINEMAKING

100% destemmed

3-ton stainless steel tanks

Ambient yeast fermentation

Punch-downs

12-14 days fermenting

AGING

16 months

13% new, 8% once filled,

79% neutral French oak
barrels

ALCOHOL BY VOLUME

14.5%

APPELLATION

Dundee Hills, Willamette
Valley, OR

SOIL

Jory (volcanic)

ELEVATION

300 - 350ft

VARIETAL

100% Pinot Noir

CLONES

777 & 667

AGE OF VINES

Replanted in 2000

FARMING PRACTICES

Certified Organic

BOTTLED

February 2024

PROPER CELLAR LIFESPAN

10-15 years

PRODUCTION

585 cases

SUGGESTED RETAIL

\$75

INGREDIENTS

Estate grown Pinot Noir
grapes, tartaric acid, SO2

5-5OZ SERVINGS PER CONT.

Calories: 123, Carbohydrates:
3.5g, Fat: 0g, Protein: 0g

UPC

88473-98102

WINE PROFILE

A quintessential Dundee Hills Pinot Noir, Orchard Block has aromas of fresh blueberries and bright cherries. The tannins are delicate with notes of bright cherry preserves and red currants.

THE STORY

Is there a perfect looking vineyard site that produces a vine that looks like it is in perfect balance? If so, the seven acres that make up the Orchard Block would be in the running for perfect looking vineyard. Balance is this site's middle name, and it's that balance that is the thread that runs through this wine each and every year. Tannins too big? Nope, just right. Too fruity? Nope, just right. Goldilocks would love this wine!

