



## CORK FREE

### QUALITY

WillaKenzie Estate will not compromise its commitment to quality either in the vineyard or in the winery, and therefore we have taken action to address the problem of cork taint in wine. It is estimated that between 5% and 10% of all wines are spoiled by TCA (trichloroanisole), a chemical that is formed when natural cork, after being cleaned by bleaching, reacts with the wine and causes musty, moldy aromas and flavors. Starting with the 2001 vintage, WillaKenzie Estate has bottled an increasing percentage of its red and white wines, including Estate Pinot Noirs, with a screw cap closure, which prevents the contamination associated with even the best grade of natural cork. WillaKenzie Estate was the first U.S. winery to bottle premium Pinot Noir with a screw cap closure.

*"A bad cork is more than just spoiled wine. It's hard-earned money down the drain...Buying bottles sealed with cork is like playing Russian roulette."*

James Laube

Wine Spectator - March 31, 2005

*"The jury is in on corks: They can - and do - ruin wines. It is increasingly unacceptable that wine producers everywhere don't give us a choice."*

Matt Kramer

Wine Spectator - Oct 15, 2003

### CONSISTENCY

You can be confident that wine sealed by screw caps is in top condition, tasting the way the winemaker intended, and that every bottle is of consistent quality whether you plan to drink it right away or cellar it for several years. Wine is expected to age at least as long and as well under a screw cap as it will under natural cork. The non-porous seal prevents oxygen reaching the wine during aging and the wine can also be stored upright.

*"Most producers have been hesitant to use screw caps on wines destined to age. Ironically, they are the wines that need them most because even corks not tainted with TCA dry out over time and fail to keep delicate old wines safe from the air."*

Frank Prial

N. Y. Times News Service. The Oregonian - May 11, 2004

*"Under screw caps, wines age as they would under a perfect cork in ideal cellar conditions."*

Harvey Steiman

Wine Spectator - Nov. 15, 2003