

2008 Pinot Noir Dijon Clone 113

- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: March 2011
- Suggested Retail: \$38



WILLAKENZIE ESTATE

TASTING NOTES:

A bright garnet red, this pretty wine opens with lively aromas of violets, wild strawberry, sandalwood, and white pepper. It offers powerful red currant and plum flavors, a hint of vanilla, and bright acidity. Its racy, velvety tannins integrate seamlessly, giving structure and backbone. The finish graces the palate with notes of cranberry, black pepper and a hint of anise. This wine should age nicely for 7-10 years, yet drink well in 1-2.

VINYARDS:

Starting in the early 1980's, new Pinot Noir clonal material from the University of Dijon was made available to Oregon State University and UC Davis. At WillaKenzie, we have decided to plant as many of these newly available clones as possible in order to maximize the palette of aromas and flavors in the wines. The new clones do not have the same "romantic" names as the previous selections, designated by the area where they originated (for example, Pommard), but instead carry numbers such as Clone 113, 114, 115, 667, and 777. In the past few vintages, Clone 113 has made some of our most interesting wines.

Yield: 2.4 tons/acre -- Brix: 24° -- pH: 3.6 -- TA: 6.5

WINEMAKING:

We used our state of the art, gravity-fed winery to achieve a fully extracted and complex Pinot Noir. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 24 days of skin contact and daily punchdowns by 'Bigfoot', our mechanical punchdown device. The wine was then gravity fed directly to barrels where it underwent 100% Malolactic fermentation during the next 6 months. The wine spent a total of 12 months in 40% new French oak barrels from a selection of four coopers. This wine is unfiltered and unfined.

Alcohol: 14.2 % -- pH: 3.7 -- TA: 5.7

VINTAGE:

The 2008 vintage was a classic Oregon nail-biting, nerve-wracking exercise with a win on the finish line. Beginning with a late winter, '08 continued into a cool spring with March and April temperatures about 3 degrees below average. Bud break was not reached until the 2nd of May, and veraison did not occur until Sept. 5th. For a while it looked like we would have a disaster on our hands, but Mother Nature took mercy on us by delivering less than 1.5" of rain in Sept. and 2.4" in Oct., with sunny days and cool nights in both months. The result was excellent ripeness due to prolonged hang time. A winemaker's dream! We started harvest on Oct. 1st, with the Terres Basses vineyard as usual, finishing on Oct. 30th just before the downpour began. We are extremely pleased with the 2008 wines, which show finesse, concentration and great balance.

