

2008 Pinot Noir Dijon Clone 114

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



WILLAKENZIE ESTATE

TASTING NOTES:

The Dijon Clone 114 shows a striking difference in personality and demeanor from the 113. The color is a vivid medium ruby. More restrained in aroma than the other '08s, it offers glimpses of blackberry, plums, strawberry, and wet river rock on the nose. Raspberry and black fruit mingle on the palate, along with hints of jasmine, green apple, and baked bread. The tannins are chewy, yet the wine is juicy and intense. Due to its balance and restrained nature, this wine should drink well in 1-2 years, yet hold on for 8-10. We recommend that you decant this wine, especially if opening within 2-4 years.

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.

Yield: 2.2 tons/acre -- Brix: 24° -- pH: 3.6 -- TA: 6.5

WINEMAKING:

In our gravity-fed winery, this 2008 Pinot Noir Clone 114 was handcrafted to achieve a fully extracted and complex style. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 25 days of skin contact and daily punchdowns by 'Bigfoot', our pneumatic punch-down 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 from a selection of coopers. The wine was bottled unfiltered and unfinned.

Alcohol: 14.2 % -- pH: 3.75 -- TA: 5.8

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.

