

2008 Pinot Noir Dijon Clone 115

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



WILLAKENZIE ESTATE

TASTING NOTES:

The sexiest and most feminine of the '08s, the Dijon 115 offers seductive redcurrant and rose petals on the nose. The palate shows flavors of mixed berries, floral candied pastilles mixed with hints of caramel and Asian spicebox. This is a medium-full bodied wine with a silky, savory mouth-feel and clingy finish. The intense finishing tannins beg for some extra bottle time; hold for 1-2 years, and age up to 10.

VINYARDS:

In the search for complexity in our wines we have planted a diverse selection of new clones from Dijon. We currently have ten different clones of Pinot Noir planted on our Estate. 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, including just over 11 acres of Dijon Clone 115. The diversity of clones allows us to maximize the palette of aromas and flavors in the wines. This exclusive single bottling of 115 continues to be a Cellar Club favorite.

Yield: 2.3 tons/acre -- Brix: 23.7° -- pH: 3.55 -- TA: 6.5

WINEMAKING:

From our 11 acres of Clone 115, we selected for this bottling the barrels of finished wine that best represented the qualities of the clone as expressed on WillaKenzie Estate terroir. A cool maceration preceded the open-top, Burgundian-style fermentation for a total of 24 days of skin contact and daily punchdowns to maximize extraction of flavors without bitterness. The wine was then racked to barrel where it underwent 100% Malolactic fermentation for 6 months, spending a total of 12 months of aging in 40% new French oak barrels, half of which were new, from a variety of coopers. The wine was bottled unfinned and unfiltered.

Alcohol: 13.8 % -- 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.

