

# 2008 Pinot Noir Dijon Clone 777

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



WILLAKENZIE ESTATE

## TASTING NOTES:

A deep garnet Pinot Noir with a complex nose of red and black fruits (strawberries, black currants, and blackberries) and floral aromatics (violets and lavender) as well as a fresh herbal thread reminiscent of sage and rosemary. This well-structured wine begins with a rich, round entry, has good acidity and fine tannins, and culminates in a velvety finish with touches of spice, clove, and vanilla. It will improve with 1 to 2 years in the cellar and will age well for 6 to 7 years from its release date.

## VINYARDS:

In the search for complexity in our wines we have planted a diverse selection of new clones from Dijon. At WillaKenzie, we have decided to plant as many of these newly available clones as possible, including almost 15 acres of Dijon clone 777. The diversity of clones allows us to maximize the palette of aromas and flavors in the wines. The Dijon Clone 777 is one of the two clones found in the Kiana vineyard and wine as well as Triple Black Slopes.

Yield: 2.2 tons/acre -- Brix: 24° -- pH: 3.6 -- TA: 6.7

## 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-racking 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.

