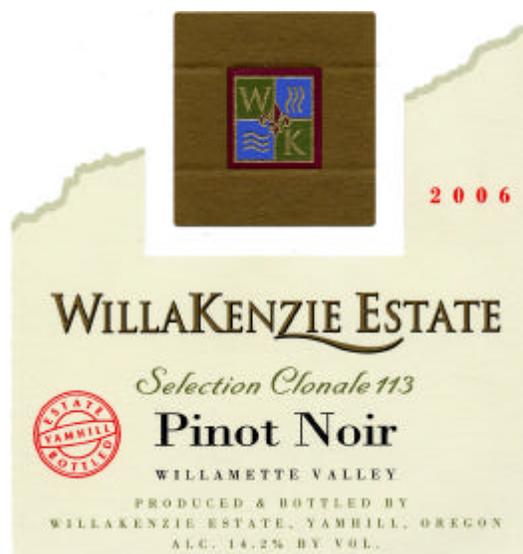


2006 Estate Grown Pinot Noir “Clone 113”

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Released: November 2008
Retail: \$38.00



VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Climate Change may affect us. December was extremely wet (14+” of rain), several cold days in the low 20’s around February 18 when the vines were fortunately dormant, 25 days at or above 90° F from May 15 until the end of August (4 of those above 100°F). This was followed by a relatively temperate and long harvest with a few showers, a bumper crop and great quality throughout the region. For the first time in 15 years we met our target yields for all varietals. We started picking the first pass of the Terres Basses vineyard on September 13 and finished with the Gamay on October 9. Our Brix levels ranged from 23.5° to 27° in a few blocks of the new Jory Hills vineyard in Dundee. Thanks to our careful canopy management (minimal or no leaf pulling among other techniques), we were able to maintain a good acid balance. We are very enthusiastic about the quality and quantity of the 2006 vintage.

VINEYARDS: PINOT NOIR CLONES

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: 2.8 tons/acre

Brix: 25.0°

pH: 3.6

TA: 5.9

WINEMAKING

In our gravity-fed winery, this 2006 Pinot Noir was handcrafted to achieve a fully extracted and complex style. During this process, a cool maceration preceded the open-top, Burgundian style fermentation for a total of 20 days of skin contact and daily punchdowns by ‘Bigfoot’, our pneumatic 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 14 months in 50% new French oak from a selection of coopers. The wine was bottled unfiltered and unfined.

Alcohol: 14.2%

pH: 3.80

TA: 5.2

TASTING PANEL COMMENTS:

Each year winemaker Thibaud Mandet makes a barrel selection of Dijon Clone 113 exclusively for the Cellar Club. Sweet dark fruit dominates the aromas of Clone 113 with a touch of rose petals. The flavors begin with highlights of cranberry, raspberry, and red cherry followed by darker tones of blackcurrant and plum. Crisp acidity balances the wine’s generous fruit while pronounced, yet well-integrated tannins provide structure and backbone, a particular characteristic of this clone that is noticeable in several of our Estate pinot noirs, including Pierre Léon and Terres Basses. The wine will improve in the cellar for 1 to 2 years and age well for 7 to 8 years from its release date. Pair with roasted poultry such as quail and Cornish game hen, barbecued buffalo steak, or grilled mixed vegetables.

For more information visit www.willakenzie.com, e-mail us at tastepinot@willakenzie.com or call 503-662-3280