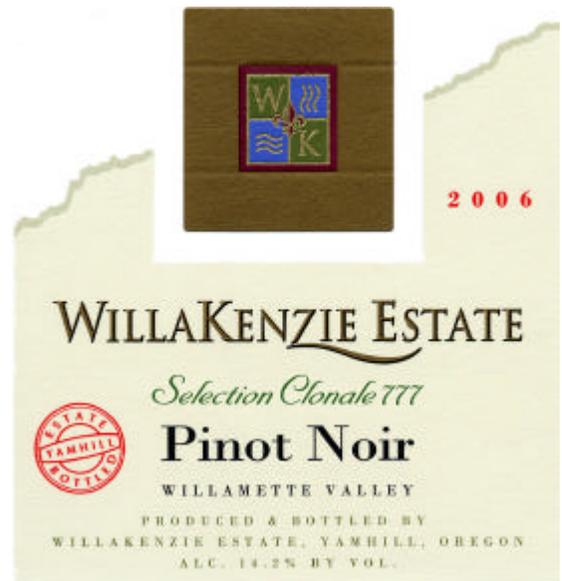


2006 Estate Grown Pinot Noir “Clone 777”

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Released: October 2009
Retail: \$38.00 – **Cellar Club: \$30.40**



VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Global Warming may affect us. We had an extremely wet December (over 14" of rain), several cold days in the low 20's around February 18 when the vines were fortunately dormant, and 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 varieties at WillaKenzie Estate. 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

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 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. The exclusive single bottling of 777 continues to be a Cellar Club favorite.

Yield: 2.8 tons/acre

Brix: 24.5

pH: 3.60

TA: 6.0

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 22 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 14 months in 50% new French oak barrels from a selection of four coopers. This wine is unfiltered and unfined.

Alcohol: 14.2%

pH: 3.8

TA: 5.1

TASTING PANEL COMMENTS:

With deep garnet color, Clone 777 offers aromas of ripe, dark fruit with subtle earthiness and a hint of vanilla and violets. Rich flavors of blueberry, blackberry, cherry and cassis create an opulent palate impression with a long finish. The wine is full and round in the mouth with enough acidity to balance the sweet fruit and tannins that are firm, but well integrated. Pair with duck in a cherry sauce, lamb chops, even some desserts such as drunken almond rum cake or black cherry clafoutis. It will improve over the next 1-2 years and age well for 5-7 years.