

2009 PINOT NOIR DIJON CLONE 113



WILLAKENZIE ESTATE

- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: March 2012
- Suggested Retail: \$42

TASTING NOTES:

Deep-ruby color. Pleasing aromas of candied red fruit and violets are followed by elegant notes of green tea leaves, menthol and flint. Red fruit flavors and herbal notes follow on the palate surrounded by silky tannins and gushing acidity. Pound cake, cola, currants and a trace of red delicious apple build into a structured finish of eggnog spice. We recommend holding for 1 to 2 years before opening, or if not, decant at least one hour before serving. Aging potential is 5 - 8 years. It will pair well with a sweet and savory pineapple and coppa pizza, or classic pork tenderloin with roasted vegetables and chanterelles.

VINEYARDS:

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: 2.5 tons/acre Brix: 24.8° pH: 3.5
TA: 6.1

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 'Big-foot', 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 13 months in 40% new French oak barrels from a selection of four coopers. This wine is unfiltered and unfined.

Alcohol: 14.4 % pH: 3.75 TA: 5.4

VINTAGE:

The 2009 vintage started with a slightly delayed budbreak in the third week of April. After swift canopy growth from mid-May to June, full bloom ensued by June 18th, resulting in a healthy fruit set. By July, summer heat spells hastened fruit development and seed hardening. By executing a strategic leaf pulling program, we were able to delay exposing the fruit, despite the potential for sunburn damage, which was minimal compared to other sites in the valley where pulling was heavy and early. The growing season provided ample vegetative growth with a focus on maintaining a contained canopy, guiding the plant from green growth to fruit growth. Our clusters were abundant in number and plump with the start of veraison, from August 5th, onward. With appropriate hedging and fruit thinning, we managed to keep our target yields. The fruit matured progressively with very little fruit rot and increasingly lower yield, as dehydration set in. Harvest began on September 21st with Terres Basses and ended on October 12th. The overall quality of the fruit was exceptional with full, heavy clusters, good color, and an ideal balance of sugars and acids.

