

2009 PINOT NOIR DIJON CLONE 115



WILLAKENZIE ESTATE

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

TASTING NOTES:

Medium-garnet hued, this wine exhibits notes of dusty strawberry and forest undertones on the nose. Stony minerals lead a deluge of juicy dark red fruits, baking spice, wood spice, and cherry cola into a soft, earthy finish. Pronounced tannins and a meaty body reflect the more masculine nature typical of this clonal variety. We recommend holding this wine for 1 to 2 years (or decant one hour before serving), but it can be aged for 5 – 8 years. Pair with beef stroganoff, stuffed mushrooms, or a meaty morel tart.

VINEYARDS:

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 U.C. 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: 2.4 tons/acre Brix: 24.8° pH: 3.5
TA: 6.1

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 28 days of skin contact and daily punch downs 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 13 months of aging in 40% French oak barrels, half of which were new, from a variety of coopers. The wine was bottled unfiltered and unfiltered.

Alcohol: 14.4 % pH: 3.8 TA: 5.1

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.

