

2009 PINOT NOIR DIJON CLONE 777



WILLAKENZIE ESTATE

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

TASTING NOTES:

Dark garnet red offering complex notes of ripe blackberries and black currants followed by floral aromas of violets with hints of sage and vanilla. A round and rich entry envelopes the palate with slightly sweet rhubarb and marionberry accentuating complementary flavors of white pepper and clove. This opulent wine finishes with lingering notes of cocoa powder and dark rich fruits. We recommend paring with spit roasted lamb and sweet potatoes, or a roast duck and black cherry sauce. 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.

VINEYARDS:

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: 2.3 tons/acre Brix: 24.5° pH: 3.5
TA: 6.3

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 25 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 13 months in 40% new French oak barrels from a selection of four coopers. This wine is unfiltered and unfined.

Alcohol: 14.2 % 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.

