

## 2010 PINOT NOIR DIJON CLONE 113



- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: February 2013
- Suggested Retail: \$42

## WILLAKENZIE ESTATE

### TASTING NOTES:

Darker ruby in color than its clonal cousins, this wine exhibits notes of dried rose petals, licorice, violets and blue fruits on the nose. Medium-bodied and bright, hints of leather and cranberry envelope the palate leading to a long and juicy finish. Very well balanced and elegant with finely integrated tannins. This wine should age well for 5-7 years, and should be cellared for 1 to 2 years from release. If opening sooner, decant at least one hour before serving. We recommend pairing with Porchetta and roasted butternut squash or a pork roast stuffed with apricots.

### 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: 2.2 tons/acre    Brix: 22.8°    pH: 3.45  
TA: 6.8

### 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 19 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 7 months. The wine spent a total of 10 months in 50% new French oak barrels from a selection of four coopers. This wine is unfiltered and unfinned.

Alcohol: 13.5 %    pH: 3.55    TA: 5.7

### VINTAGE:

The 2010 vintage caused much anxiety in Oregon although it featured a relatively warm winter, especially February. Spring, however, was cold and wet, with May and June temperatures 8-10 degrees below average on most days. Budbreak occurred in the third week of April, but very little growth took place in the following weeks. Veraison was one of the latest on record, beginning at the end of August and completing in mid-September. The vintage was saved by a sunny and fairly dry October, contributing to good phenolic maturity, albeit at a lower than usual Brix level. Harvest started on October 19 with Terres Basses and finished on November 1 just before the rainy season. These wines are balanced with a lower level of alcohol, typically around 13.8, and they exhibit an excellent fruit profile.

