

2010 PINOT NOIR DIJON CLONE 114



WILLAKENZIE ESTATE

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

TASTING NOTES:

Slightly lighter garnet color. Offers an intriguing bouquet of spice and fruit such as black tea, vanilla, Bing cherries, and strawberries. Medium bodied and juicy with bright flavors of black cherry, raspberry and fig evolving nicely into leather and oak on the finish. 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 pork tenderloin with fig chutney or juicy roast chicken.

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.

Yield: 2.2 tons/acre Brix: 23.2° pH: 3.50
TA: 6.6

WINEMAKING:

In our gravity-fed winery, this 2010 Pinot Noir Clone 114 was handcrafted to achieve a fully extracted and complex style. 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 pneumatic 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 from a selection of coopers. The wine was bottled unfiltered and unfined.

Alcohol: 13.5 % pH: 3.60 TA: 5.5

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.

