

2010 PINOT NOIR DIJON CLONE 115



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

WILLAKENZIE ESTATE

TASTING NOTES:

Ruby in color with great aromatic complexity. Blue fruit, cassis, earth, pipe tobacco and sweet spice scents lead to a full-bodied, dark fruit mouth. Nicely proportioned with multiple layers of plum, chocolate, and black tea leaves. A touch of sweetness mingles with rugged tannins that will integrate over time, making this wine one for the cellar. Age for 7-10 years; if opening within 1-2 years of release, decant at least one hour before serving. We recommend pairing with pepper-crusted steak, venison or a warm brussel sprout salad with hazelnuts and bacon.

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: 2.3 tons/acre Brix: 23.1° pH: 3.5
TA: 6.7

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 20 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 7 months, spending a total of 10 months of aging in 50% French oak barrels, half of which were new, from a variety of coopers. The wine was bottled unfinned and unfiltered.

Alcohol: 13.5 % pH: 3.6 TA: 5.4

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.

