

2010 PINOT NOIR DIJON CLONE 777



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

WILLAKENZIE ESTATE

TASTING NOTES:

Dark garnet in color. Aromas of violet and cigar box linger with dried prune, cherry and citrus. The palate offers big flavors of tobacco, leather, vanilla bean and hints of menthol with a firm tannin structure. Notes of spice and citrus linger on the long concentrated 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. It will pair well with bolder dishes such as a prime rib with a pinot reduction sauce, pepper-crusted steak or beef stroganoff.

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: 2.2 tons/acre Brix: 23.4° 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 21 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 unfined.

Alcohol: 13.5% pH: 3.55 TA: 5.3

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.

