

2011 PINOT NOIR ESTATE CUVÉE



- Varietal: 100% Pinot Noir
- Appellation: Willamette Valley
- Release Date: February 2013
- Suggested Retail: \$30

WILLAKENZIE ESTATE

TASTING NOTES:

Dark garnet in color, with some blue tones the 2011 Estate Cuvée offers attractive floral aromas of rose petal, violet and cassis bud followed by bright red fruits and hints of spice. This is a well-balanced wine with polished tannins, bright acidity and a juicy finish. Strawberry, raspberry and red licorice permeate the palate on entry and evolve into herbal flavors and a touch of pepper. An extraordinarily versatile style of Pinot Noir that will pair well with everything from grilled salmon, to roasted chicken, to pulled-pork sandwiches, to coq au vin and beef carpaccio. Very approachable now and for another 5 years; its exceptional balance makes it a good candidate for aging at least 10 years

VINEYARDS:

This wine is a selection of different Pinot Noir clones, including Dijon 113, 114, and 115, sourced from several different locations. Willakenzie Estate has a total of 68 acres of Pinot Noir. The vines are planted at 1200 to 1800 vines/acre, running north to south, allowing for maximum sun exposure. All the vineyards are planted on Willakenzie soil, a type known for its excellent drainage. The plants are grafted onto phylloxera-resistant rootstock and trained into an upright, double guyot trellising system.

Yield: 2.7 tons/acre Brix: 22.9° pH: 3.4
TA: 6.9

WINEMAKING:

We made the 2011 Pinot Noir Estate Cuvée in our gravity-flow winery with the goal of achieving a rich and elegant style. A cool maceration preceded the open-top, Burgundian-style fermentation that averaged 20 days of skin contact with daily punch downs. Following fermentation, the wine was blended with the press wine in a tank where it settled for several days before being racked to barrels. After aging for a total of 10 months in French oak (20% new) from a variety of coopers, the individual lots were blended to obtain a wine that is fresh and approachable when young. All of the 2011 Estate Cuvée was bottled with screw cap closures.

Alcohol : 13.5% pH: 3.7 TA: 5.0

VINTAGE:

The spring of 2011 was wet and cool, which resulted in a very late bud-break on May 5th and a subsequent late bloom on July 4th. The fruit set was very fast due to a warm spell and completed in mid-July with an abundant number of clusters and minimum shattering of berries. We dropped a significant amount of fruit to adjust the crop to our target yields. The summer continued on to be cooler than normal (the coolest of the past 30 years) and veraison did not complete until mid-September, which is extremely late. Temperatures remained below normal for the rest of the season, so we pulled all the leaves in the fruit zone to minimize the risk of disease and maximize sun exposure. We started harvest on October 25th in Terres Basses vineyard and finished on November 22nd, the latest in our 18-year history, but we did it before Thanksgiving! Like in other cool years, our strategy has been to let the fruit hang as long as possible to ripen the tannins and to use our cold storage facility to further refine them. Our 2011 wines show great color, concentration, refined tannins and lower alcohol levels hovering around 13.5% alc. The 2011 wines have all the hallmarks of a very balanced, elegant and age worthy vintage.

