

# WILLAKENZIE ESTATE

## 2011 ESTATE CUVÉE PINOT NOIR *ESTATE GROWN - WILLAMETTE VALLEY*



### VARIETAL

100% Pinot Noir

### APPELLATION & AVA

Willamette Valley  
Yamhill-Carlton AVA

### TERROIR

Sedimentary Willakenzie Soil

### HARVEST DATES

October 12 & 14, 2011

### CLONES

Dijon Clones 113, 114 & 115

### VINEYARDS

68 acres of Pinot Noir,  
planted at WillaKenzie Estate

### NEW OAK

20% of Barrels are New Oak

### COOPERAGE

100% French oak from a  
variety of hand-picked coopers.

### MALOLACTIC DURATION

10 Months

### HARVEST STATISTICS

Brix: 22.9, pH: 3.4, TA: 6.9

### FINAL ANALYSIS

Alc: 13.5%, pH: 3.7, TA: 5.0

### CLOSURE

Cork-free, Screw Cap

### CERTIFICATIONS

Oregon Certified Sustainable Wine,  
LIVE Certified & Salmon Safe

### TASTING NOTES

Dark garnet in color, with some blue tones the 2011 Estate Cuvée offers attractive floral aromas of rose petal and violet 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. Very approachable now and for another 5 years; its exceptional balance makes it a good candidate for aging at least 10 years.

### FOOD PAIRING

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.

