

WILLAKENZIE ESTATE

2012 GAMAY NOIR

ESTATE GROWN - WILLAMETTE VALLEY



VARIETAL
100% Gamay Noir

VARIETAL ORIGIN
Beaujolais

APPELLATION & AVA
Willamette Valley
Yamhill-Carlton AVA

VINEYARDS
3.2 Acres

TERROIR
Sedimentary WillaKenzie Soil

HARVEST DATE
October 18, 2012

HARVEST STATISTICS
Brix-22.5, pH-3.3, TA-7.5

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

OAK
20% New Oak

AGING
10 Months in French Oak Barrels

SKIN CONTACT
22 Days

MALOLACTIC FERMENTATION
8 Months

BOTTLING DATE
August 26, 2013

FINAL ANALYSIS
Alc-14.2%, pH-3.2, TA-6.9

CLOSURE
Cork-Free

CERTIFICATIONS
Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

The 2012 Gamay Noir is a very deep purple with dark red and maroon tones. Blackberry, pepper, licorice, and raspberry are found on the nose and the palate with hints of red currant, plum and cranberry. This wine is spicy and juicy with lingering acidity and a smooth long finish. Drink now or age for 5-7 years.

FOOD PAIRING

We recommend pairing with barbecued pork ribs, or charcuterie. This wine is perfect for all seasons. Serve slightly chilled for any occasion.

