

2013 ALIETTE PINOT NOIR

ESTATE GROWN - WILLAMETTE VALLEY

WILLAKENZIE ESTATE



VARIETAL
100% Pinot Noir

CLONES
Pommard UCD 4

APPELLATION & AVA
Willamette Valley
Yamhill-Carlton AVA

VINEYARD
5.6 Acres

TERROIR
Sedimentary WillaKenzie Soil

HARVEST DATE
October 11, 2013

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

OAK
50% New Oak

AGING
14 Months in French Oak
Barrels

SKIN CONTACT
24 Days

MALOLACTIC FERMENTATION
7 Months

BOTTLING DATE
February 25, 2015

FINAL ANALYSIS
Alc-13%, pH-3.75, TA-4.9

CLOSURE
Cork

CERTIFICATIONS
L.I.V.E Certified Sustainable
Grapes and Wine & Salmon Safe

TASTING NOTES

This ruby colored Pinot Noir offers a bouquet of aromatics including cherry, red currant and black tea. These flavors continue on the palate with a sweet note and a bit of tobacco. The 2013 Alette has supple, fine-grain tannins, great acidity and a long, complex finish.

FOOD PAIRING

Pairs nicely with grilled roasted chicken with *Malaga* raisins.

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