

2013 LES COPAINS PINOT NOIR

ESTATE GROWN - WILLAMETTE VALLEY

WILLAKENZIE ESTATE



VARIETAL
100% Pinot Noir

CLONES
Dijon Clones 113, 828, 667,
and Wadenswil

APPELLATION & AVA
Willamette Valley
Yamhill-Carlton AVA

TERROIR
Sedimentary Willakenzie Soil
Volcanic Jory Soil

HARVEST DATES
September 20 - October 5, 2013

HARVEST STATISTICS
Brix: 22.5, pH: 3.5, TA: 6.2

OAK
30% New Oak

AGING
10 Months in French Oak

SKIN CONTACT
23 Days

MALOLACTIC FERMENTATION
6 Months

BOTTLING DATE
August 28, 2014

FINAL ANALYSIS
Alc: 13%, pH: 3.7, TA: 5.0

CLOSURE
Cork-Free

CERTIFICATIONS
LIVE Certified Sustainable Wine
Salmon Safe

TASTING NOTES

The 2013 Les Copains Pinot Noir is ruby red with a hint of violet. Aromas of rhubarb, cedar, vanilla, and red fruit are found on the nose. This wine has a fine structure, nice acidity and supple tannins. The 2013 Les Copains has flavors of blackberry and cherry in its juicy mouthfeel with a touch of pepper in the zesty finish.

FOOD PAIRING

This wine is extremely versatile and will pair well with appetizers, charcuterie, cheese, fish, barbequed chicken, and pork tenderloin.

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