

2013 PIERRE LÉON PINOT NOIR

ESTATE GROWN - WILLAMETTE VALLEY

WILLAKENZIE ESTATE



VARIETAL
100% Pinot Noir

CLONES
Dijon Clones 113, 114, 115 & 777

APPELLATION & AVA
Willamette Valley
Yamhill-Carlton AVA

VINEYARDS
25 acres planted with Dijon Clones
113, 114, 115, and 777

TERROIR
Sedimentary WillaKenzie Soil

HARVEST DATES
September 20 - October 7, 2013

HARVEST STATISTICS
Brix-22, pH-3.40, TA-6.0

OAK
40% New Oak

AGING
13 Months in French Oak Barrels

TASTING NOTES

The 2013 Pierre Léon Pinot Noir is deep ruby with aromas of anise, cedar, roasted nuts and earthiness. The palate offers cassis, dark berries and slight citrus on the finish. This well-balanced wine has good acid build-up and supple tannins. We suggest opening an hour before drinking or decanting. Enjoy this wine now through 2022.

FOOD PAIRING

Pairs nicely with barbecued pork chops with grilled peaches.

SKIN CONTACT
22 Days

MALOLACTIC FERMENTATION
6 Months

BOTTLING DATES
February 17-19, 2015

FINAL ANALYSIS
Alc-13%, pH-3.65, TA-5.0

CLOSURE
Cork

CERTIFICATIONS
Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

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