

## 2013 PINOT MEUNIER

*ESTATE GROWN - WILLAMETTE VALLEY*

WILLAKENZIE ESTATE



VARIETAL  
100% Pinot Meunier

VARIETAL ORIGIN  
Champagne

APPELLATION & AVA  
Willamette Valley  
Yamhill-Carlton AVA

VINEYARDS  
3.59 Acres

TERROIR  
Sedimentary WillaKenzie Soil

HARVEST DATE  
October 15, 2013

OAK  
20% New Oak

AGING  
10 Months in French Oak  
Barrels

SKIN CONTACT  
20 Days

MALOLACTIC FERMENTATION  
6 Months

BOTTLING DATE  
August 27, 2014

FINAL ANALYSIS  
Alc-13.5%, pH-3..75, TA-4.8

CLOSURE  
Cork-Free

CERTIFICATIONS  
Oregon Certified Sustainable  
Wine, LIVE & Salmon Safe

### TASTING NOTES

The 2013 Pinot Meunier is a beautiful ruby red. Aromas of black tea leaf, cassis, plum, and white pepper can be found on the nose of this wine. It is medium bodied with flavors of strawberry and toffee on the palate. It has a smooth mid-palate and a touch of toast and smoke in the long round finish.

### FOOD PAIRING

We recommend pairing with hazelnut crusted pork chops with grilled peaches.

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