

2013 THIBAUD'S CUVÉE PINOT NOIR
ESTATE GROWN - WILLAMETTE VALLEY

WILLAKENZIE ESTATE



VARIETAL
100% Pinot Noir

CLONES
Dijon Clones 113, 115, 777

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

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
Salmon Safe

TASTING NOTES

The 2013 Thibaud's Cuvée Pinot Noir is ruby red with purple edges. Aromas of raspberry, cranberry, anise, and cherry are found on the nose. There is a slight sweetness on the entry and complex notes of black fruit, red fruit and hibiscus. The 2013 Thibaud's Cuvée has delicate tannins and a juiciness that last through the medium-long finish. This wine is very enjoyable now and will hold well for 5 to 7 years from its release.

FOOD PAIRING

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

2013 THIBAUD'S CUVÉE PINOT NOIR
ESTATE GROWN - WILLAMETTE VALLEY

WILLAKENZIE ESTATE



VARIETAL
100% Pinot Noir

CLONES
Dijon Clones 113, 115, 777

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

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
Salmon Safe

TASTING NOTES

The 2013 Thibaud's Cuvée Pinot Noir is ruby red with purple edges. Aromas of raspberry, cranberry, anise, and cherry are found on the nose. There is a slight sweetness on the entry and complex notes of black fruit, red fruit and hibiscus. The 2013 Thibaud's Cuvée has delicate tannins and a juiciness that last through the medium-long finish. This wine is very enjoyable now and will hold well for 5 to 7 years from its release.

FOOD PAIRING

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