

2013 TRIPLE BLACK SLOPES - PINOT NOIR
ESTATE GROWN - WILLAMETTE VALLEY

WILLAKENZIE ESTATE



VARIETAL
100% Pinot Noir

CLONES
Dijon Clones 114 & 777

APPELLATION & AVA
Willamette Valley
Yamhill Carlton AVA

VINEYARDS
7.5 Acres

TERROIR
Sedimentary Willakenzie Soil

HARVEST DATES
October 7, 2013

OAK
50% New Oak

AGING
14 Months in French Oak

SKIN CONTACT
23 Days

MALOLACTIC FERMENTATION
7 Months

BOTTLING DATE
March 3, 2015

FINAL ANALYSIS
Alc-13.5%, pH-3.65, TA-4.8

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

TASTING NOTES

The 2013 Triple Black Slopes Pinot Noir is deep ruby in color, featuring aromas of raspberry, blueberry and chamomile tea. On the palate are flavors of black cherry and cassis with dried floral notes on the finish. This wine has fresh acidity that builds through the finish, and it is very well balanced.

FOOD PAIRING

Pairs deliciously with rack of lamb and roasted vegetables.

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