

# WILLAKENZIE ESTATE

## 2009 LATE HARVEST PINOT GRIS *ESTATE GROWN - WILLAMETTE VALLEY*



**VARIETAL**  
100% Pinot Gris

**VARIETAL ORIGIN**  
Alsace region of France

**APPELLATION & AVA**  
Willamette Valley  
Yamhill-Carlton AVA

**TERROIR**  
Sedimentary WillaKenzie Soil

**HARVEST DATES**  
November 20, 2009

**HARVEST STATISTICS**  
Brix: 34.2, pH: 3.5, TA: 7.0

**COOPERAGE**  
100% French oak from a  
variety of hand-picked coopers.

**NEW OAK**  
50% of Barrels are New Oak

### TASTING NOTES

Liquid sunshine! This shiny and golden wine delivers delightful aromas of honey, apricot and tropical fruits. The palate is well balanced, smooth and filled with intense flavors of pineapple, melon, sweet caramel, butterscotch and honeysuckle. Long driven sweetness and viscosity enraptures the palate and holds on to the finish. This wine will age for 7-10 years and is just as delicious now.

### FOOD PAIRING

We recommend pairing with foie gras, brioche and blue cheese or with savory desserts such as New York cheesecake, crème brulee and bitter chocolate mousse.

**WHOLE CLUSTERS**  
100 percent

**AGEING**  
Aged 15 months in barrel

**FINAL ANALYSIS**  
Alc: 13%, pH: 3.7, TA: 5.2

**RESIDUAL SUGAR**  
14%

**CLOSURE**  
Cork

**CERTIFICATIONS**  
Oregon Certified Sustainable Wine,  
LIVE & Salmon Safe

**MUSIC PAIRING**  
Sweet Caroline, Opera  
& Spanish Guitar

