

WILLAKENZIE ESTATE

2012 LATE-PICKED 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 DATE
November 10, 2012

HARVEST STATISTICS
Brix: 37, pH: 3.3, TA: 8.0

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

OAK
50% of Barrels are New Oak

TASTING NOTES

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

FOOD PAIRING

This wine pairs well with foie gras poêlé with roasted figs, Stilton or crème brûlée.

WHOLE CLUSTERS
100 percent

AGING
Aged 15 months in barrel

FINAL ANALYSIS
Alc: 13%, pH: 3.4, TA: 7.6

RESIDUAL SUGAR
14%

BOTTLING DATE
May 22, 2014

CLOSURE
Cork

CERTIFICATIONS
LIVE Certified Sustainable
Salmon Safe

