

WILLAKENZIE ESTATE

2011 THIBAUD'S CUVÉE

ESTATE GROWN - WILLAMETTE VALLEY



VARIETAL

100% Pinot Noir

APPELLATION & AVA

Willamette Valley
Yamhill-Carlton AVA

CLONES

Dijon Clones 113, 115, 777

TERROIR

Sedimentary WillaKenzie Soil

BUD-BREAK

May 5, 2011

HARVEST DATES

November 2-7, 2011

HARVEST STATISTICS

Brix: 23, pH: 3.5, TA: 7.0

COOPERAGE

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

NEW OAK

30% of Barrels are New Oak

AGEING

Aged 10 months in barrel

SKIN CONTACT

20 Days

MALOLACTIC DURATION

7 Months

BOTTLING DATE

September 18, 2012

FINAL ANALYSIS

Alc: 13.5%, pH: 3.7, TA: 5.2

CLOSURE

Screw Cap

CERTIFICATIONS

Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

Deep garnet tones. Spices, blueberry, wild cherry and floral hints are found on the nose. A rich entry with toasted oak and roasted nut flavors. Round tannins and a long, smooth finish complete this well-crafted, rich wine. The 2010 Thibaud's Cuvée is a substantial wine, which is very enjoyable now and will hold on for another 5 to 7 years.

FOOD PAIRING

We recommend pairing with a delicious barbecued lamb chop, pulled pork sliders or herbed roasted chicken with grilled vegetables.

