

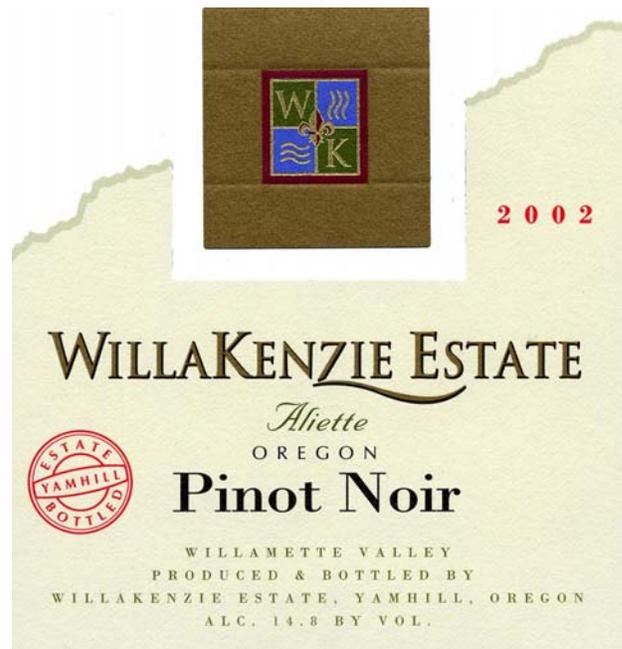
# 2002 Estate Grown Pinot Noir Alette

Varietal: 100% Pinot Noir

Appellation: Willamette Valley  
Yamhill County

Production: 530 cases

Retail: \$36.00



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## VINTAGE

The late fall and winter of 2001-2002 were extremely wet with rainfall totaling 25" between the end of October 2001 and the end of February 2002. We experienced a mild spring with average dates for bud break and fruit set. The summer was dry and moderately warm. Sugars developed in the grapes early in the season, but flavors required a longer hang time to evolve. We used a moderate drip irrigation regime during August and September to keep the vines healthy until we felt that we had reached the right balance between sugar, acidity and flavors. All the Estate grapes were harvested under perfect conditions for the fifth year in a row, measuring between 23° and 25° Brix with great flavors, acidity and sugars. The clone 777 fruit was hand picked on September 28<sup>th</sup>.

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## VINEYARDS

The 2002 Alette is a selection of our Estate grown Pinot Noir Pommard from the Alette vineyard (named after owner Bernard Lacroute's mother) and small amounts of the Dijon clones 113, 667 and 777. Alette was the first vineyard planted at WillaKenzie Estate, in 1992. It is situated on a gentle hill which ranges in elevation from 560 to 600 feet. The ground has a deep layer of WillaKenzie soil on top of harder to penetrate sandstone. As a result, the vines have spread their roots deeply and rarely need irrigation. The plants are grafted onto phylloxera-resistant rootstock and trained into an upright, double guyot trellising system. Approximately half the fruit was dropped (thinned at the time of veraison) to assure low yields and maximize flavor and intensity. The blocks of Pinot Noir were closely monitored as the harvest date approached, and the picking date was chosen based on taste and maturity. The grapes were picked by hand late in the season, on October 13, 2001.

*Yield: 2.4 tons/acre*

*Brix: 24.7*

*TA: 7.2*

*pH: 3.5*

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## WINEMAKING

In our gravity-fed winery, this 2002 Pinot Noir was handcrafted to achieve a fully extracted and complex style. During this process, a cool maceration preceded the open-top, Burgundian style fermentation for a total of 21 days of skin contact and daily punchdowns by 'Bigfoot', our pneumatic punchdown device. The wine was then gravity fed directly to barrels where it underwent 100% Malolactic fermentation during the next 9 months. The wine spent a total of 12 months in 80% new French oak from a selection of four coopers. The wine was bottled unfiltered and unfined.

*Alcohol: 14.8%*

*pH: 3.9*

*TA: 4.0*

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## TASTING PANEL COMMENTS

The Alette vineyard is maturing beautifully, consistently producing some of our most subtle and elegant wines. This is immediately evident in the complex aromatics where lifted red and black fruits are followed by fragrant floral notes of rose and violet. In the mouth the wine is full and generous with round dark fruits, blackberries, cherries and plum, whose concentration is balanced by supple, fine grained tannins. Hints of toast and caramel accompany the lingering finish. With its intriguing combination of power and finesse, Alette will be a great companion for such dishes as rack of lamb, barbecued steak and stuffed eggplant. A wine of this scale will only improve with age and can be cellared for 5-10 years. Decanting an hour or two before serving is also advised, especially if you can't wait to sample it now

For more information visit [www.willakenzie.com](http://www.willakenzie.com), e-mail us at [tastepinot@willakenzie.com](mailto:tastepinot@willakenzie.com) or call 503-662-3280