

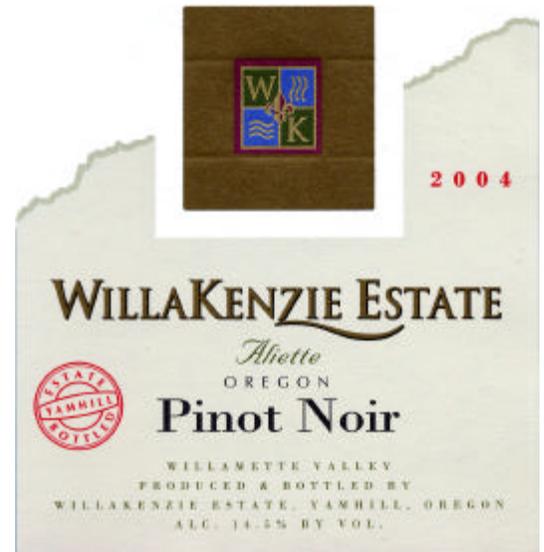
# 2004 Estate Grown Pinot Noir Aliette

Varietal: 100% Pinot Noir

Appellation: Willamette Valley  
Yamhill-Carlton District

Production: 524.5 Cases (1049 6-Packs)

Retail: \$36.00



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## VINTAGE

The year began with normal rainfall, which filled our irrigation pond by the end of March. Bud break occurred at the end of that month. Bloom started in early June during a rainy and windy spell, giving us a very light fruit set. We enjoyed a moderately warm and dry summer, and started harvesting on September 9. This was followed by 10 days of unsettled weather with intermittent rainy periods, followed by drying winds and a long spell of dry warm weather. The rains had no adverse effect on the crop, and we resumed picking on September 22, finishing harvest with the Pinot Blanc on October 2. The 2004 vintage is characterized by low yields due to the light set in June (only 1.38 tons per acre on average for Pinot Noir), lovely ripe flavors and excellent balance between tannins, acidity and sugars. The wines of 2004 are fruity and elegant, but they are in very limited supply and will surely sell out quickly. All of our 2004 Estate Pinot Noirs are now offered in 6 Packs and in a more elegant bottle which better reflects their style and status.

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## VINEYARDS

The 2004 Aliette is a selection of our Estate grown Pinot Noir Pommard from the Aliette vineyard (named after owner Bernard Lacroute's mother) and small amounts of the Dijon clones. Aliette was the first vineyard planted at WillaKenzie Estate, in 1992. It is situated on a gentle hill that 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.

*Yield: 1.7 tons/acre*

*Brix: 25.0°*

*pH: 3.65*

*TA: 6.2*

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## WINEMAKING

In our gravity-fed winery, this 2004 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 28 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 8 months. The wine spent a total of 12 months in 60% new French oak from a selection of four coopers. The wine was bottled unfiltered and unfined.

*Alcohol: 14.5%*

*pH: 3.80*

*TA: 5.4*

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## TASTING PANEL COMMENTS

2004 Aliette presents complex and fragrant aromas of red and black fruits combined with delicate herbal and floral tones including impressions of violets and potpourri. Cherry, raspberry and blackcurrant flavors create a lively palate impression while the long finish offers a pleasing hint of oak. Balanced acidity and well integrated tannins complement the fruit profile of this elegant, medium-bodied pinot noir. 2004 Aliette will improve in the cellar for the next three to five years and will continue to age well for a further five. It will pair well with salmon, duck, breaded veal or polenta with goat cheese and roasted vegetables. We recommend you open the wine an hour or two before enjoying it.