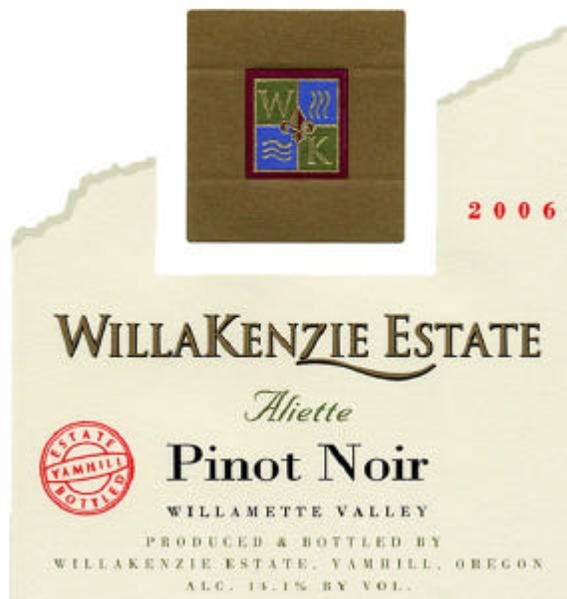


2006 Estate Grown Pinot Noir Alette



Varietal: 100% Pinot Noir

Appellation: Willamette Valley
Yamhill-Carlton District

Released: March 2009

Retail: \$45.00

VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Climate Change may affect us. December was extremely wet (14+” of rain), several cold days in the low 20’s around February 18 when the vines were fortunately dormant, 25 days at or above 90° F from May 15 until the end of August (4 of those above 100°F). This was followed by a relatively temperate and long harvest with a few showers, a bumper crop and great quality throughout the region. For the first time in 15 years we met our target yields for all varietals. We started picking the first pass of the Terres Basses vineyard on September 13 and finished with the Gamay on October 9. Our Brix levels ranged from 23.5° to 27° in a few blocks of the new Jory Hills vineyard in Dundee. Thanks to our careful canopy management (minimal or no leaf pulling among other techniques), we were able to maintain a good acid balance. We are very enthusiastic about the quality and quantity of the 2006 vintage.

VINEYARDS

The 2006 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. Alette 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: 2.8 tons/acre

Brix: 24.8°

pH: 3.50

TA: 6.5

WINEMAKING

In our gravity-fed winery, this 2006 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 25 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 5 months. The wine spent a total of 14 months in 50% new French oak from a selection of four coopers. The wine was bottled unfiltered and unfined.

Alcohol: 14.1%

pH: 3.75

TA: 5.5

TASTING PANEL COMMENTS

A bouquet of bright red fruit leaps from the glass with subtle floral tones of rose and honeysuckle adding complexity. Raspberry, cranberry and juicy red cherry flavors are followed by some pleasing minerality, earthiness and caramel. The palate impression is lifted and refreshing with clean acidity and well-integrated tannins balancing the ripe fruit. 2006 Alette will certainly improve from 1 or 2 year of cellaring and age well for at least 8 to 10 years from its release date. This elegant pinot noir will complement a wide range of dishes including grilled salmon, roast chicken with a raspberry glaze, and grilled vegetables. We recommend that you open the wine an hour before serving.

For more information visit www.willakenzie.com, e-mail us at tastepinot@willakenzie.com or call 503-662-3280