

2010 PINOT NOIR ALIETTE



- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: February 2013
- Suggested Retail: \$48

WILLAKENZIE ESTATE

TASTING NOTES: The 2010 Pinot Noir Alette is ruby/garnet in color with an exceptional bouquet of dried violets, lavender, strawberry and hints of cedar. Balanced, supple and very expressive on the palate, it manages to be light and graceful yet powerful at the same time. Red currant, black cherry, raspberry, tea leaves and earth give this medium-bodied wine layers of complexity that linger on the palate for well over a minute. This well-rounded wine will age gracefully for 8 to 10 years, and should be cellared for 1 to 2 years from release. If opening sooner, decant at least one hour before serving. We recommend pairing this feminine wine with a Pacific Northwest grilled salmon in a creamy dill sauce or a classic herb-crusted roast chicken.

VINEYARDS:

The 2010 Alette is a selection of our Estate grown Pinot Noir Pommard from the Alette vineyard (named after owner Bernard Lacroute's mother). Alette, situated on a gentle hill between 560 and 600 feet high, was the first vineyard planted at WillaKenzie Estate, in 1992. 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. Approximately half the fruit was thinned at 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: 2.3 tons/acre -- Brix: 23.0° -- pH: 3.45
-- TA: 6.9

WINEMAKING:

In our gravity-fed winery, this 2010 Pinot Noir was handcrafted to achieve a fully extracted and complex style. 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 8 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 unfinned.

Alcohol : 13.5% -- pH: 3.55 -- TA: 5.9

VINTAGE:

The 2010 vintage caused much anxiety in Oregon although it featured a relatively warm winter, especially February. Spring, however, was cold and wet, with May and June temperatures 8-10 degrees below average on most days. Budbreak occurred in the third week of April, but very little growth took place in the following weeks. Veraison was one of the latest on record, beginning at the end of August and completing in mid-September. The vintage was saved by a sunny and fairly dry October, contributing to good phenolic maturity, albeit at a lower than usual Brix level. Harvest started on October 19 with Terres Basses and finished on November 1 just before the rainy season. These wines are balanced with a lower level of alcohol, typically around 13.8, and they exhibit an excellent fruit profile.

