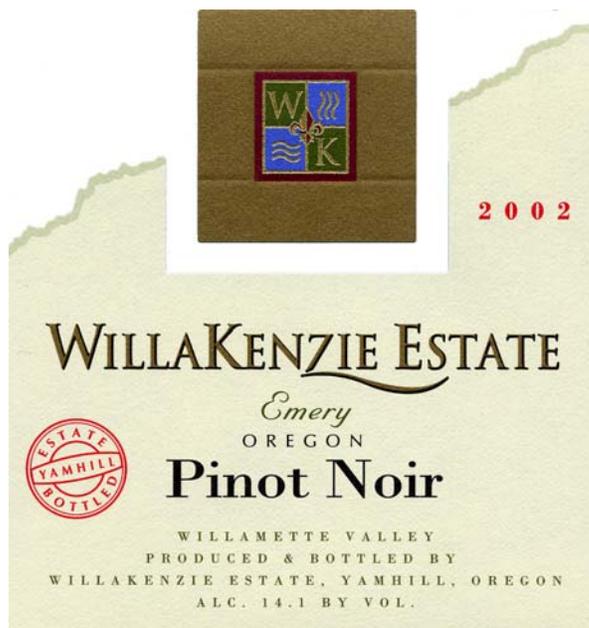


2002 Estate Grown Pinot Noir Emery

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill County
Production: 602 cases
Retail: \$45.00



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.

VINEYARD

The Emery vineyard is named after owner Bernard Lacroute's grandfather and was planted in 1998. It is situated on a south-facing bench ranging in elevation from 580 to 720 feet. The layers of topsoil are deeper than in the rest of the Estate vineyards resulting in more vigorous plants. We planted a mix of new Dijon clones, primarily 777 and some of the oldest selections of Pinot Noir in Oregon, including Pommard propagated by Coury and Wadenswil propagated by Erath. The various clones are harvested and fermented together to reflect the characteristics of the site.

Yield: 2.3 tons/acre Brix: 23.5 TA: 7.0 pH: 3.60

WINEMAKING

In our gravity-fed winery, this 2002 Emery was handcrafted to achieve a fully extracted and complex style. During this process, 5% whole clusters were used to enhance the spiciness of the wine. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 20 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 and was bottled unfiltered and unfined.

Alcohol: 14.1 % TA: 3.5 pH: 3.90

TASTING PANEL COMMENTS

Like all the 2002 vintage Pinot Noirs from WillaKenzie Estate, Emery shows a wonderfully deep and clear garnet color. The aromas are very expressive and complex with red and black fruits, strawberries, cherries, and currants followed by notes of anise, rose petals, toast and pleasing earth tones. The flavors follow the aromas, with great concentration and hints of blackcurrant, licorice and white pepper. The roundness of well-integrated tannins and balanced acidity contribute to a very smooth mouth feel. This is a classic Pinot Noir, full bodied and elegant. It is showing beautifully now, will certainly improve over the next 2-3 years and has at least 10 years of cellaring potential. Enjoy by itself or with steak, barbequed ribs, grilled or baked eggplant dishes, or other rich, hearty fare.

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