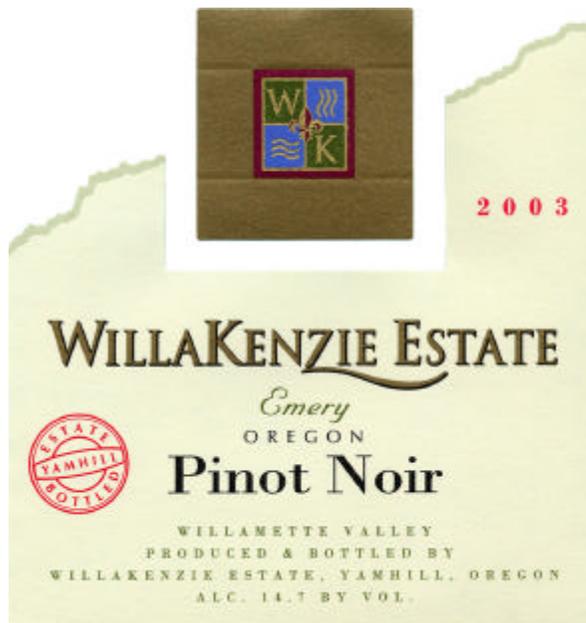


2003 Estate Grown Pinot Noir Emery

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
The Yamhill-Carlton District
Production: 609 cases
Retail: \$45.00



VINTAGE

The 2003 growing season was very unusual for Oregon. It started with a mild, very wet spring, but the rains stopped in mid May, and the rest of the growing season was abnormally dry with little or no rain at all until October 7. There was a heat wave in June followed by a warm, dry summer, and then an unusually warm second half of September with temperatures reaching 95° F on September 27. Since the vines set a very good crop, we had to drop fruit to achieve our target yields on the same level as the Burgundy Grand Crus. We irrigated the vines several times during the summer and early Fall to keep the vines in top condition. The September heat spike compressed the harvest time from a typical 3 weeks to just eleven days, with all the blocks maturing within a short time window. The sugar levels were quite high, nothing below 24 Brix for us, but we managed to maintain a high level of acidity with ripe tannins. We started harvest on September 25 and finished on October 5 with grapes showing an incredible level of color and concentration. 2003 will go on record as another great vintage for Oregon.

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: 25.5°

TA: 6.0

pH: 3.60

WINEMAKING

In our gravity-fed winery, this 2003 Emery 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 6 months. The wine spent a total of 12 months in 60% new French oak from a selection of coopers and was bottled unfiltered and unfined.

Alcohol: 14.7 %

TA: 4.8

pH: 3.80

TASTING PANEL COMMENTS

In the glass, 2003 Emery displays a pleasing clarity and great depth of color promising a big, powerful wine. The aromas and the flavors fulfill this promise with black currant, raspberry and plum, followed by hints of licorice, spice, rosemary, and violets that add complexity and delicacy to the sweet, juicy palate impression. The full fruit is framed by distinct yet balanced tannins, and by crisp acidity. Very approachable now, 2003 Emery will cellar well for up to 10 years. Enjoy with rich, hearty fare such as steak, barbequed ribs, lasagna, and grilled eggplant. As with all our 2003 Estate Pinot Noirs, we recommend that you open and decant this wine a couple of hours before serving.

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