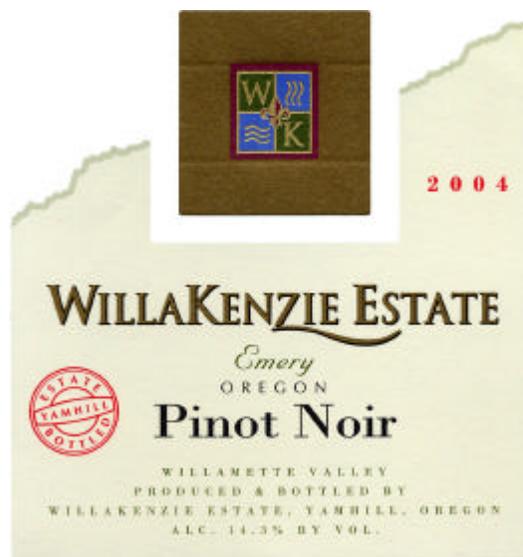


# 2004 Estate Grown Pinot Noir Emery

Varietal: 100% Pinot Noir  
Appellation: Willamette Valley  
The Yamhill-Carlton District  
Production: 346 cases (692 6-packs)  
Retail: \$45.00



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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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## 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: 1.5 tons/acre*

*Brix: 24.4°*

*TA: 6.9*

*pH: 3.50*

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## WINEMAKING

In our gravity-fed winery, this 2004 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 22 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 7 months. The wine spent a total of 14 months in 60% new French oak from a selection of coopers and was bottled unfiltered and unfined.

*Alcohol: 14.3 %*

*TA: 5.3*

*pH: 3.75*

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## TASTING PANEL COMMENTS

2004 Emery shows a lovely deep garnet color heralding a powerful, full-bodied wine. Aromas of sweet, dark fruit include blackberry and plum, followed by hints of vanilla and toast. The flavors follow the aromas, with strong concentration highlighting black cherry and cassis carrying through the persistent finish. Distinct, yet well-integrated tannins and bright acidity balance the lush fruit impression. For those who like big, hearty Pinot Noir, the wine will be enjoyable now, but 2004 Emery will improve considerably over the next 2-3 years and cellar well for up to 10. Enjoy with roasted game, steak, barbecued ribs, ratatouille or eggplant Parmesan. We recommend that you open and decant this wine a couple of hours before enjoying it.

For more information visit [www.willakenzie.com](http://www.willakenzie.com), e-mail us at [tastepinot@willakenzie.com](mailto:tastepinot@willakenzie.com) or call 503-662-3280