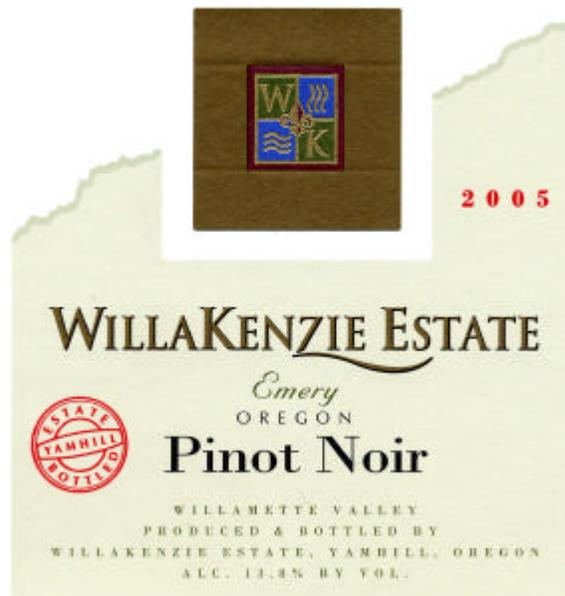


2005 Estate Grown Pinot Noir Emery

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Production: 602.5 cases (1205 6-Packs)
Released: March 2008
Retail: \$45.00



VINTAGE

2005 started with an unusually warm and dry winter from January through the first half of March, resulting in an early bud break around March 15. The weather then turned wet and cold, so the vines did not grow until the next period of warm weather around mid April. Rain and cold returned in May and most of June. Bloom occurred around June 15, and the fruit set was just about normal for our site. The first pink berries appeared on August 3 with veraison throughout the vineyards during the last week of the month. We began harvest on September 27 in the Terres Basses blocks, but we stopped from September 29 until the first week of October due to showery conditions. Harvest resumed on October 5 with the Pinot Noir Kiana blocks and finished on October 20. Showery, cool weather persisted throughout that period, but our attentive vineyard management practices enabled WillaKenzie Estate to avoid rot and mildew. We picked all of our grapes in excellent condition at Brix levels ranging from 23.3° to 25.4°. The 2005 vintage produced wines with the power of the 2003 vintage and elegance reminiscent of the 2004 vintage.

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 Wädenswil propagated by Erath. The various clones are harvested and fermented together to reflect the characteristics of the site.

Yield: 2.3 tons/acre

Brix: 24.0°

pH: 3.5

TA: 6.7

WINEMAKING

In our gravity-fed winery, this 2005 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: 13.8 %

pH: 3.8

TA: 5.3

TASTING PANEL COMMENTS

The dark fruit tones of blackberry and cassis that dominate the rich aromas of 2005 Emery are followed by suggestions of mocha and violets. Blackcurrant carries through to the flavors, complemented by blueberry, plum and cherry. This is a complex, powerful wine that is also smooth in the mouth with fine acid balance and soft tannins – a truly delicious combination which prompted the comment “my taste buds jumped!” from one member of the tasting panel. It will improve for 3-5 years from the date of release and age well for at least 10. Pair with game dishes such as venison with juniper berries, and berry glazed pheasant, or baked winter squash and roasted root vegetables. Open and decant one hour before serving.

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