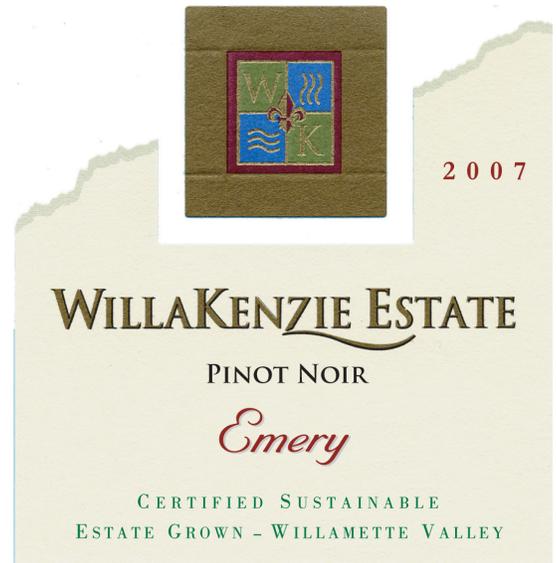


2007 Estate Grown Pinot Noir Emery

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Released: February 2010
Retail: \$45.00



VINTAGE

2007 was a cool and challenging vintage with bloom around June 12, followed by a good set but a late veraison. The fall rains came early, continuing steadily through the harvest with breaks between downpours. We began harvest in Terres Basses on September 27 and picked at 24.5° Brix. We finished harvest after 5.5" of rain on October 26. Most of the vineyards were harvested between 23° and 23.5° Brix. With good sanitary conditions in the vineyard due to very careful viticultural practices, we waited as long as we could before picking to ensure tannin ripeness. We also made extensive use of our state of the art cold storage facility to dry and dehydrate the grapes before processing them, so the wines show great concentration, ripe tannins and lower levels of alcohol. Both winemaker Thibaud Mandet and vineyard manager Daniel Fey demonstrated that knowledge, skill and patience always pay off.

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: 2.2 tons/acre

Brix: 23.6°

pH: 3.5

TA: 6.5

WINEMAKING

In our gravity-fed winery, this 2007 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 23 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 15 months in 60% new French oak from a selection of coopers and was bottled unfiltered and unfinned.

Alcohol: 13.8%

pH: 3.75

TA: 5.8

TASTING PANEL COMMENTS

Dark fruits waft with black currants and blackberries, then unfold into a spicy fragrance of orange zest, black tea leaf and cinnamon stick. A nice, upfront acidity offers an unexpected juiciness, which lingers then melts into a sweet, rich and succulent mouthfeel. Exceptionally balanced, nuances of oak accentuate the dark fruit-forward flavors of black cherry, black currants, and sugarplum, which then stretch out with firm tannins and notes of chocolate nibs. It will benefit from 2 or 3 years in the cellar and age well up to 10 years from its release date. Pair this full-bodied Pinot Noir with filet mignon, roasted duck, or Moroccan spiced vegetable stew. We recommend that you open the wine an hour before serving.

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