

2009 PINOT NOIR EMERY



WILLAKENZIE ESTATE

- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: February 2012
- Suggested Retail: \$48

TASTING NOTES:

The 2009 Emery is a darker ruby red shade than the Kiana, and with a dramatically different nose. It offers silky, black fruit along with cassis, dusty rose and graham crackers. Distinguished by a more concentrated style, although restrained at first, the growing structure leads to coffee and caramel tones on the finish. We recommend holding 1-2 years before opening, but if you can't wait, decant 1 hour prior to serving. Pairs wells with braised beef or oxtail, or rabbit stew.

VINEYARDS:

The Emery vineyard is named after owner Bernard Lacroute's grandfather and was planted in 1998. It is situated on a southfacing 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: 24.8° pH: 3.5
TA: 6.3

WINEMAKING:

In our gravity-fed winery, this 2009 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 27 days of skin contact and daily punch downs by 'Bigfoot', our pneumatic punch down 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 15 months in 60% new French oak from a selection of coopers and was bottled unfiltered and unfined.

Alcohol : 14.4% pH: 3.75 TA: 5.5

VINTAGE:

The 2009 vintage started with a slightly delayed budbreak in the third week of April. After swift canopy growth from mid-May to June, full bloom ensued by June 18th, resulting in a healthy fruit set. By July, summer heat spells hastened fruit development and seed hardening. By executing a strategic leaf pulling program, we were able to delay exposing the fruit, despite the potential for sunburn damage, which was minimal compared to other sites in the valley where pulling was heavy and early. The growing season provided ample vegetative growth with a focus on maintaining a contained canopy, guiding the plant from green growth to fruit growth. Our clusters were abundant in number and plump with the start of veraison, from August 5th, onward. With appropriate hedging and fruit thinning, we managed to keep our target yields. The fruit matured progressively with very little fruit rot and increasingly lower yield, as dehydration set in. Harvest began on September 21st with Terres Basses and ended on October 12th. The overall quality of the fruit was exceptional with full, heavy clusters, good color, and an ideal balance of sugars and acids.

