

## 2010 PINOT NOIR EMERY



- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: February 2013
- Suggested Retail: \$48

## WILLAKENZIE ESTATE

### TASTING NOTES:

Brick red color with hints of candied violets, allspice and earth on the nose. This wine is rich, full-bodied and balanced with ample amounts of dark fruit and spice. The round mouthfeel is enlivened by juicy acidity and firmly structured tannins. Intense black fruit and spice linger on the finish, leaving you wanting more. The 2010 Emery will age well for 5-8 years, we recommend decanting at least an hour prior to serving if opened within 1-2 years. Pair with strongly flavored foods such as grilled game meats or barbecued steak or lamb.

### 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: 2.0 tons/acre    Brix: 23.0°    pH: 3.5  
TA: 6.6

### WINEMAKING:

In our gravity-fed winery, this 2010 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 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 8 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 : 13.5%    pH: 3.6    TA: 5.3

### VINTAGE:

The 2010 vintage caused much anxiety in Oregon although it featured a relatively warm winter, especially February. Spring, however, was cold and wet, with May and June temperatures 8-10 degrees below average on most days. Budbreak occurred in the third week of April, but very little growth took place in the following weeks. Veraison was one of the latest on record, beginning at the end of August and completing in mid-September. The vintage was saved by a sunny and fairly dry October, contributing to good phenolic maturity, albeit at a lower than usual Brix level. Harvest started on October 19 with Terres Basses and finished on November 1 just before the rainy season. These wines are balanced with a lower level of alcohol, typically around 13.8, and they exhibit an excellent fruit profile.

