

WILLAKENZIE ESTATE

2011 EMERY PINOT NOIR

ESTATE GROWN - WILLAMETTE VALLEY - SINGLE VINEYARD



VARIETAL
100% Pinot Noir

CLONES
Wädenswil "Lett", Pommard
"Curry", Dijon Clones 667 & 777

APPELLATION & AVA
Willamette Valley
Yamhill Carlton AVA

VINEYARDS
8.52 Acres

TERROIR
Sedimentary Willakenzie Soil

HARVEST DATES
November 8-14, 2011

HARVEST STATISTICS
Brix-23, pH-3.4, TA-7.2

COOPERAGE
100% French oak from a variety of
hand-picked coopers

OAK
40% New Oak

AGING
14 Months in French Oak Barrels

SKIN CONTACT
22 Days

MALOLACTIC FERMENTATION
7 Months

BOTTLING DATE
January 30, 2013

FINAL ANALYSIS
Alc-13.5%, pH-3.7, TA-5.4

CLOSURE
Cork

CERTIFICATIONS
Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

Emery is a masculine wine which exhibits dark fruit, licorice and warm baked caramel aromas. The entry carries hints of leather and smoke with a sense of earthiness. The 2011 Emery Pinot Noir is richly concentrated with a velvet mouthfeel. Its big structure has well-integrated tannins and a long finish leaving you wanting more. This wine will age well for 8-10 years.

FOOD PAIRING

Pairs nicely with cider-braised pork or duck in a hoisin sauce.

