

WILLAKENZIE ESTATE

2012 EMERY PINOT NOIR

ESTATE GROWN - WILLAMETTE VALLEY - SINGLE VINEYARD



VARIETAL
100% Pinot Noir

CLONES
Wädenswil “Lett”, Pommard
“Coury”, Dijon Clones 667 & 777

APPELLATION & AVA
Willamette Valley
Yamhill Carlton AVA

VINEYARDS
8.52 Acres

TERROIR
Sedimentary Willakenzie Soil

HARVEST DATES
October 9-11, 2012

HARVEST STATISTICS
Brix-24.2, pH-3.4, TA-6.5

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

OAK
60% New Oak

AGING
15 Months in French Oak Barrels

SKIN CONTACT
24 Days

MALOLACTIC FERMENTATION
7 Months

BOTTLING DATE
March 4, 2014

FINAL ANALYSIS
Alc-14.2%, pH-3.6, TA-5.0

CLOSURE
Cork

CERTIFICATIONS
Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

This dark garnet wine carries hints of blackberry, cassis, toast and a sense of earthiness on the nose. On the palate, the 2012 Emery Pinot Noir shows a big structure, well-integrated tannins, and a round, luscious finish. We suggest opening an hour before drinking or decanting. Enjoy this wine now through 2022.

FOOD PAIRING

Pairs nicely with duck confit or beef wellington.

