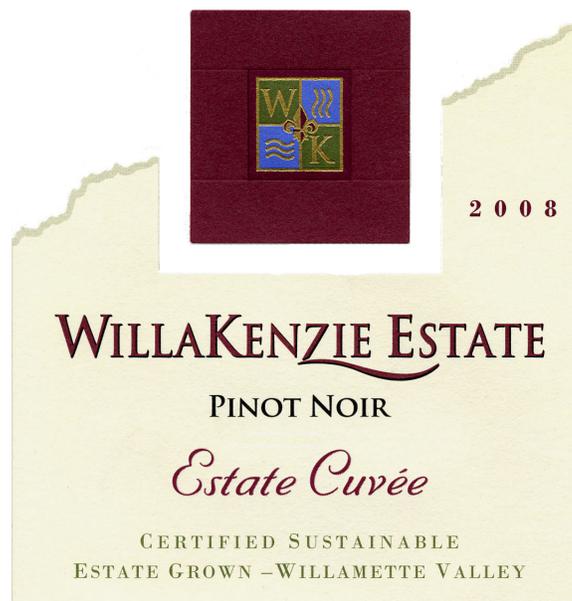


2008 Pinot Noir Estate Cuvee

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Released: February 2010
Retail: \$25.00



VINTAGE

The 2008 vintage was a classic Oregon nail-biting, nerve-wracking exercise with a win on the finish line. Beginning with a cold late winter, 2008 continued into a very cool spring with March and April temperatures about 3 degrees below average. The 50% budbreak mark was not reached until the 2nd of May, and 50% veraison, when roughly half of the berries have changed color, did not occur until September 5th. For a while it looked like we would have a disaster on our hands, but Mother Nature took mercy on us by delivering less than 1.5" of rain in September and 2.4" in October, with sunny days and cool nights in both months. The result is excellent ripeness due to prolonged hang time, good acidity and lower levels of alcohol. A winemaker's dream! We started harvest on October 1st, with the Terres Basses vineyard as usual, finishing on October 30th just before the downpour began. We are extremely pleased with the 2008 wines, which show finesse, concentration and great balance.

VINEYARDS

This wine is a selection of different Pinot Noir clones, including #113, #114, and #115, sourced from several different locations. WillaKenzie Estate has a total of 68 acres of Pinot Noir. The vines are planted at 1200 to 1800 vines/acre, running north to south, allowing for maximum sun exposure. All the vineyards are planted on Willakenzie soil, a type known for its excellent drainage. The plants are grafted onto phylloxera-resistant rootstock and trained into an upright, double guyot trellising system.

Brix: 23.5°

pH: 3.55

TA: 6.5

WINEMAKING

We made the 2008 Pinot Noir Estate Cuvée in our gravity-flow winery with the goal of achieving a rich and elegant style. A cool maceration preceded the open-top, Burgundian-style fermentation that averaged 20 days of skin contact with daily punch downs. Following fermentation, the wine was blended with the press wine in a tank where it settled for several days before being racked to barrels. After aging for a total of 9 months in French oak (20% new) from a variety of coopers, the individual lots were blended to obtain a wine that is fresh and approachable when young. All of the 2008 Estate Cuvée was bottled with screw cap closures.

Alcohol : 13.8%

pH: 3.75

TA: 5.7

TASTING PANEL COMMENTS

The aromatics of mostly red fruits persist with sweet, ripe cherries, cranberries, pomegranates and red raspberries, and finish with a hint of orange peel, marzipan and almond paste. The wine opens up with nice, bright acidity, which leads into a juicy, lighter body with exquisite balance and structure. Flavors of red fruit mimic the nose, but with tones of sour pie cherry, cranberry and a hint of blood oranges and green herbs. The subtle tannin stretches out to a nice, dry finish with a suggestion of cinnamon stick. The wine will benefit from 1 to 2 years in the cellar and age well for 7 to 10 years from its release date. Pair with fish, poultry, pork or lamb – this wine is very versatile with food. We recommend that you open the wine an hour before serving.