

## 2009 PINOT NOIR ESTATE CUVÉE

- Varietal: 100% Pinot Noir
- Appellation: Willamette Valley
- Release Date: Feb. 2011
- Suggested Retail: \$28



WILLAKENZIE ESTATE

### TASTING NOTES

Our 2009 Estate Cuvée is very approachable for being so young. The nose is generous with blackberries, dried cranberries, rhubarb and sandalwood. The palate is juicy and ripe with red currants, raspberries, sweet caramel and thyme. This wine can easily age for 5-8 years and, if enjoyed within the next year, decanting along with a service temperature of 60-64 degrees Fahrenheit is suggested.

### 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: 24.5° -- pH: 3.55 -- TA: 6.8

### WINEMAKING

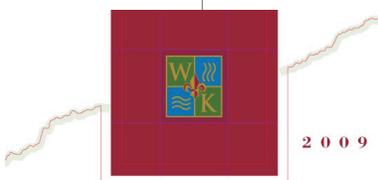
We made the 2009 Pinot Noir Estate Cuvée in our gravity-flow winery with the goal of achieving a rich and elegant style. A cool maceration preceded the open-top, Burgundian-style fermentation that averaged 20 days of skin contact with daily punch downs. Following fermentation, the wine was blended with 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 : 14.4% -- pH: 3.70 -- TA: 5.3

### 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 over-all quality of the fruit was exceptional with full, heavy clusters, good color, and an ideal balance of sugars and acids.



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PINOT NOIR

*Estate Cuvée*

CERTIFIED SUSTAINABLE  
ESTATE GROWN - WILLAMETTE VALLEY

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