

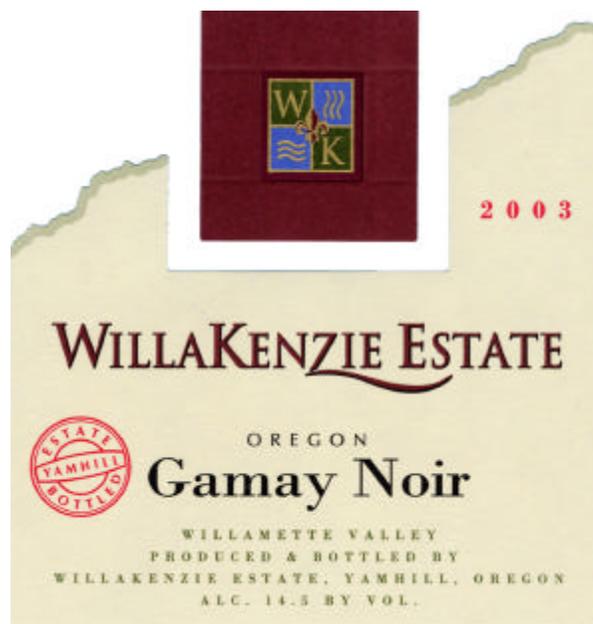
2003 Estate Grown Gamay Noir

Varietal: 100% Gamay Noir

Appellation: Willamette Valley
Yamhill-Carlton District

Production: 385 cases

Retail: \$19.00



VINTAGE

The 2003 growing season was very unusual for Oregon. It started with a mild, very wet spring, but the rains stopped in mid May, and the rest of the growing season was abnormally dry with little or no rain at all until October 7. There was a heat wave in June followed by a warm, dry summer, and then an unusually warm second half of September with temperatures reaching 95° F on September 27. Since the vines set a very good crop, we had to drop fruit to achieve our target yields on the same level as the Burgundy Grand Crus. We irrigated the vines several times during the summer and early Fall to keep the vines in top condition. The September heat spike compressed the harvest time from a typical 3 weeks to just eleven days, with all the blocks maturing within a short time window. The sugar levels were quite high, nothing below 24 Brix for us, but we managed to maintain a high level of acidity with ripe tannins. We started harvest on September 25 and finished on October 5 with grapes showing an incredible level of color and concentration. 2003 will go on record as another great vintage for Oregon.

VINEYARDS

Four acres of Gamay Noir were planted in 1993 at WillaKenzie Estate. The vines are spaced at 1200 plants per acre, running north to south, allowing for maximum sun exposure. All the vineyards are planted on Willakenzie soil, a soil type known for its excellent drainage. The clones used are true Gamay Noir clones from the Beaujolais region of France. The plants are grafted onto phylloxera-resistant rootstock 5C and trained into an upright, double guyot trellising system. The grapes were picked by hand on the morning of October 4th.

Yield 2.4 tons/acre

Brix: 24.9

TA: 7.2

pH: 3.4

WINEMAKING

We used our state of the art, gravity-fed winery to shape a full-bodied, fruit-forward Gamay Noir. The same nurturing techniques that we use to create our Pinot Noir, i.e., minimal intervention, nurturing, and gentle handling of the wine at every stage of its development, are employed to produce the Gamay Noir. To craft the wine, we used whole berries that were 100% destemmed. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 25 days of skin contact and daily punchdowns by 'Bigfoot', our mechanical punchdown device, thus adding to the brilliant color of the wine. The Gamay was then gravity fed to barrels where it underwent 100% Malolactic fermentation over the next 6 months. The wine spent a total of 11 months maturing in a variety of French oak barrels, 20% of which were new.

Alcohol: 14.5 %

pH: 3.7

TA: 5.4

Residual sugar: Dry

TASTING PANEL COMMENTS

The rich, ruby color and clarity of this Gamay is extremely inviting. Aromas of ripe plum, cherry and blackberry carry through to the palate with the addition of licorice, spice and touch of white pepper on the finish. The overall impression of juicy, dark fruit is complemented by bright acidity. The wine is beautifully balanced, with supple tannins and a smooth, silky texture. While it has a 3 to 5 years of cellaring potential, it is ready to drink now and will pair beautifully with Thanksgiving and Christmas turkey dishes. It can be served slightly chilled.

For more information visit www.willakenzie.com, e-mail us at tastepinot@willakenzie.com or call 503-662-3280