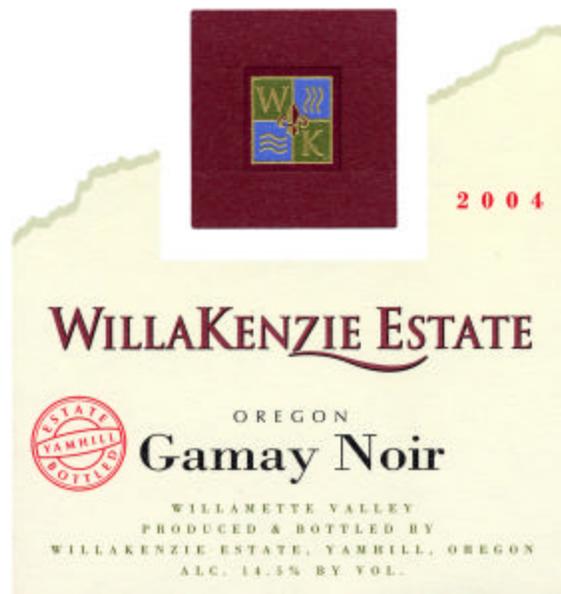


2004 Estate Grown Gamay Noir

Varietal: 100% Gamay Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Production: 238 cases
Retail: \$19.00



VINTAGE

Beginning with normal rainfall, which filled our irrigation pond by the end of March, the 2004 vintage featured warm dry weather in March, leading to bud break by the end of the month. But in the latter part of May and early June, we experienced fairly cool weather, with bloom occurring at the beginning of June during a rainy and windy spell, giving us a very light fruit set. Veraison started at the beginning of August, concluding by the middle of the month. We enjoyed a moderately warm and dry summer, and then started harvest in the Terres Basses vineyard on September 9. This was followed by 10 days of unsettled weather with intermittent rainy periods, followed by drying winds and a long spell of dry warm weather. Thus the rains had no adverse effect on the crop, and we resumed harvest in the Triple Black Slopes vineyard on September 22, finishing harvest with the Pinot Blanc on October 2nd. The 2004 vintage is characterized by low yields due to the light set in June (only 1.38t per acre on average in the Pinot Noir), lovely ripe flavors and excellent balance between tannins, acidity and sugars. The wines of 2004 are fruity and elegant, but will be in very limited supply.

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 7th.

Yield 2.5 tons/acre

Brix: 24.5

TA: 7.0

pH: 3.5

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 80% destemmed whole berries and 20% whole clusters. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 20 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: 3.8

TA: 4.9

Residual sugar: Dry

TASTING PANEL COMMENTS

The 2004 Gamay Noir shows a deep, clear, red-purple color. Bright aromas of ripe, red and black fruits are given added complexity by hints of spice, white pepper and cigar box. Flavors of cherries, raspberries and currants create an appealingly fresh and juicy impression on the palate. A nice acidity balances the concentration of the fruit, while supple tannins and a smooth, round texture carry through the finish. While it has a 3 to 5 years of cellaring potential, the delicious wine is certainly approachable now and will pair beautifully with Summer foods, picnics and barbecues. It can be served slightly chilled (60°F).