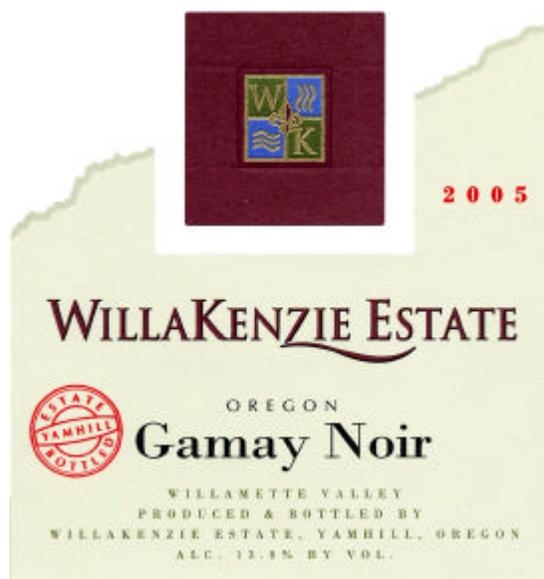


2005 Estate Grown Gamay Noir

Varietal: 100% Gamay Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Production: 402 cases
Retail: \$ 21.00



VINTAGE

2005 started with an unusually warm and dry winter from January through the first half of March, resulting in an early bud break around March 15. The weather then turned wet and cold, so the vines did not grow until the next period of warm weather around mid April. Rain and cold returned in May and most of June. Bloom occurred around June 15, and the fruit set was just about normal for our site. The first pink berries appeared on August 3 with veraison throughout the vineyards during the last week of the month. We began harvest on September 27 in the Terres Basses blocks, but we stopped from September 29 until the first week of October due to showery conditions. Harvest resumed on October 5 with the Pinot Noir Kiana blocks and finished on October 20. Showery, cool weather persisted throughout that period, but our attentive vineyard management practices enabled WillaKenzie Estate to avoid rot and mildew. We picked all of our grapes in excellent condition at Brix levels ranging from 23.3° to 25.4°. The 2005 vintage produced wines with the power of the 2003 vintage and elegance reminiscent of the 2004 vintage.

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: 3.5 tons/acre

Brix: 24.0 °

pH: 3.45

TA: 6.8

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. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 18 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 7 months. The wine spent a total of 10 months maturing in a variety of French oak barrels, 20% of which were new.

Alcohol: 13.8 %

pH: 3.7

TA: 5.3

TASTING PANEL COMMENTS

With dark crimson color and exceptional clarity, the 2005 Gamay Noir presents aromas of fresh red fruits, including raspberries and cranberries, with hints of white pepper and cedar. The brightness of these aromas carries through to the flavors with plum and cherry followed by a touch of spice and vanilla on the finish. The palate impression is round and juicy with good concentration balanced by crisp acidity, which will make this wine an excellent companion for a wide variety of foods including barbeque, roast turkey (think Thanksgiving!) and even pizza. This Gamay is ready to drink now, but because it is made in the cru style rather than the lighter nouveau style, typically associated with this varietal, it is age-worthy and will continue to improve over the next 3-5 years. Do not hesitate to chill the wine slightly, especially with summer fare.

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