

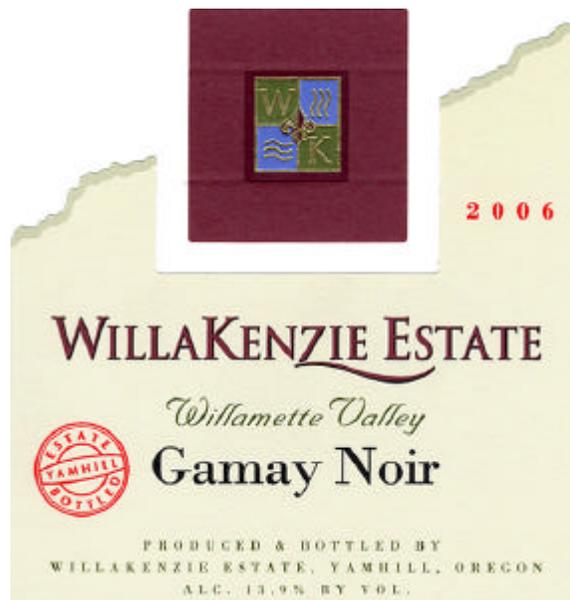
# 2006 Estate Grown Gamay Noir

Varietal: 100% Gamay Noir

Appellation: Willamette Valley  
Yamhill-Carlton District

Production: 453 cases

Retail: \$ 25.00



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## VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Global Warming may affect us. Extremely wet December (over 14" of rain), several cold days in the low 20's around February 18 when the vines were fortunately dormant, 25 days at or above 90° F from May 15 until the end of August (4 of those above 100° F). This was followed by a relatively temperate and long harvest with a few showers, a bumper crop and great quality throughout the region. For the first time in 15 years we met our target yields for all varieties at WillaKenzie Estate. We started picking the first pass of the Terres Basses vineyard on September 13 and finished with the Gamay on October 9. Our Brix levels ranged from 23.5° to 27.0° in a few blocks of the new Jory Hills vineyard in Dundee. Thanks to our careful canopy management (minimal or no leaf pulling among other techniques), we were able to maintain a good acid balance. We are very enthusiastic about the quality and quantity of the 2006 vintage.

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## 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: 3.40*

*TA: 6.5*

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## 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. Using 10% whole clusters, a cool maceration preceded the open-top, Burgundian style fermentation for a total of 30 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 3 months. The wine spent a total of 10 months maturing in a variety of French oak barrels, 20% of which were new.

*Alcohol: 13.9 %*

*pH: 3.65*

*TA: 5.9*

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## TASTING PANEL COMMENTS

The 2006 Gamay Noir shows a deep garnet color and striking clarity in the glass. Aromas of fresh raspberry, strawberry, and red cherry are followed by attractive hints of confectionary sweetness and white pepper. The lifted flavors follow the aromas to create a luscious, mouthwatering palate impression with bright acidity balancing the rich fruit and supple tannins framing the smooth finish. Approachable now, the wine will benefit from 1 or 2 years in the cellar and age well for at least 5 years from its release date. It will pair beautifully with a wide range of dishes including barbecued chicken or ribs, roast turkey, peppercorn crusted T-bone steak, Creole or Cajun fare. Serve slightly chilled if desired.

For more information visit [www.willakenzie.com](http://www.willakenzie.com), e-mail us at [tastepinot@willakenzie.com](mailto:tastepinot@willakenzie.com) or call 503-662-3280