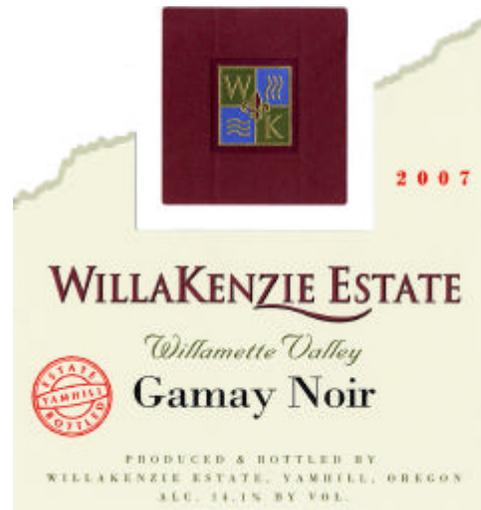


# 2007 Estate Grown Gamay Noir

Varietal: 100% Gamay Noir  
Appellation: Willamette Valley  
Yamhill-Carlton District  
Released: September 2009  
Retail: \$ 25.00



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## VINTAGE

The 2007 vintage in Oregon will be remembered as a challenging one, requiring skill and dedication in the vineyard and winery in order to make great wines. Bud break occurred around April 8, but the vines did not start developing until late April due to cold rainy weather. Bloom took place around June 12, followed by a good set. Veraison did not occur until mid August because of a very cool summer. High temperatures never exceeded the low nineties, and some nights in September were unusually chilly (36°F!). A cool growing season is great for Pinot, since it is a cool climate grape. Unfortunately, the rains came in early, continuing steadily through the harvest with breaks between downpours. We started harvest in Terres Basses on September 27 and picked at 24.5° Brix. We finished harvest after 5.5" of rain on October 26. Most of the vineyards were harvested between 23° and 23.5° Brix. With good sanitary conditions in the vineyard due to very careful viticultural practices, we elected to wait as long as we could before picking to ensure tannin ripeness. We also made extensive use of our state-of-the-art cold storage facility to dry and dehydrate the grapes before processing them. We are extremely pleased with the results. The wines show great concentration, ripe tannins and lower levels of alcohol. Both winemaker Thibaud Mandet and vineyard manager Daniel Fey rose to the challenge and demonstrated that knowledge and skill always pay off.

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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: 24.1 °*

*pH: 3.40*

*TA :7.0*

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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. 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 8 months. The wine spent a total of 10 months maturing in a variety of French oak barrels, 20% of which were new.

*Alcohol: 14.1 %*

*pH: 3.66*

*TA: 6.6*

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## TASTING PANEL COMMENTS

The wine displays a beautiful deep garnet color. The aromas are dominated by dark fruit tones, with hints of black pepper, anise and cigar box. Flavors of blackcurrant, blackberry and cherry are followed by suggestions of licorice and caramel with a pleasing touch of sweetness on the finish. Supple tannins contribute to the rich, mouth-filling palate impression. Enjoy this Gamay by itself as an aperitif, or pair with roasted poultry - think Thanksgiving - pork loin, meatloaf or grilled Portobello mushroom. The wine will certainly improve from 1 or 2 years of cellaring and age well for at least 3 to 5 years from its release date.

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