

## 2008 ESTATE GROWN GAMAY NOIR

- Varietal: 100% Gamay Noir
- Appellation: Yamhill-Carlton
- Release Date: Nov. 2010
- Suggested Retail: \$25



WILLAKENZIE ESTATE

### TASTING NOTES

This lovely garnet colored wine offers rich but delicate aromatics of red currants, cranberries, and strawberry-rhubarb that give way to flinty characteristics accented by cracked pepper notes. The palate is bright and juicy with a strong backbone to support its racy red fruits and white pepper finish. The wine is very approachable while still maintaining complexity and length and can be enjoyed right away (a splash in a decanter might not hurt) or cellared for 2-5 years.

### 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 23rd.

Yield: 2.7 tons/acre -- Brix: 24.1° -- pH: 3.40 -- TA: 8.2

### WINEMAKING

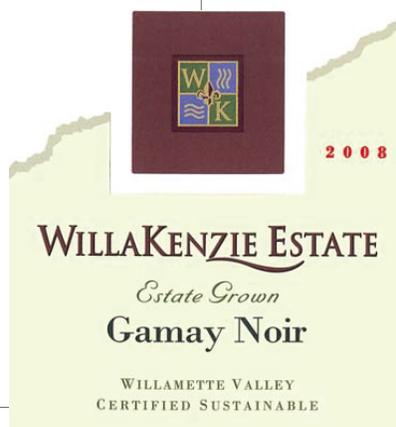
We used our state of the art, gravity-fed winery to shape a full-bodied, fruit-forward Gamay Noir. The same techniques that we use to create our Pinot Noir, i.e., minimal intervention, nurturing, and gentle handling of the wine at every stage of its development, are employed to produce the Gamay Noir. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 23 days of skin contact and daily punchdowns by 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 10 mo.s. The wine spent a total of 12 mo.s maturing in a variety of French oak barrels, 20% of which were new. Alcohol: 14.2 % -- pH: 3.50 -- TA: 7.0

### VINTAGE

The 2008 vintage was a classic Oregon nail-biting, nerve-wracking exercise with a win on the finish line. Beginning with a cold late winter, 2008 continued into a very cool spring with March and April temperatures about 3 degrees below average.

The 50% bud break mark was not reached until the 2nd of May, and 50% veraison, when roughly half of the berries have changed color, did not occur until September 5th. For a while it looked like we would have a disaster on our hands, but Mother Nature took mercy on us by delivering less than 1.5" of rain in September and 2.4" in October, with sunny days and cool nights in both months. The result is excellent

ripeness due to prolonged hang time, good acidity and lower levels of alcohol. A winemaker's dream! We started harvest on October 1st, with the Terres Basses vineyard as usual, finishing on October 30th just before the downpour began. We are extremely pleased with the 2008 wines, which show finesse, concentration and great balance.



[www.willakenzie.com](http://www.willakenzie.com)