

2009 ESTATE GROWN GAMAY NOIR



- Varietal: 100% Gamay Noir
- Appellation: Yamhill-Carlton
- Release Date: September 2011
- Suggested Retail: \$26

WILLAKENZIE ESTATE

TASTING NOTES:

With a lovely deep rose color, our 2009 Gamay Noir reveals a perfume of red cherries and violets. The palate blooms with blueberries, tart red raspberries, lavender and just a bit of green olive and strong notes of white pepper. It is bright and fresh, with well-integrated tannins and a long, juicy finish. It makes a splendid summer wine when chilled, and will pair well with many holiday favorites such as turkey with cranberry sauce and sweet potatoes. This wine shows well young but can age 5-7 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: 4.5 tons/acre -- Brix: 24° -- pH: 3.3 --
TA: 7.0

WINEMAKING:

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 23 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 10 months. The wine spent a total of 12 months maturing in a variety of French oak barrels, 20% of which were new.

Alcohol: 14 % -- Residual Sugar: 0.3% --
pH: 3.4 -- TA: 6.5

VINTAGE:

The 2009 vintage started with a slightly delayed bud-break in the third week of April. After swift canopy growth from mid-May to June, full bloom ensued by June 18th, resulting in a healthy fruit set. By July, summer heat spells hastened fruit development and seed hardening. By executing a strategic leaf pulling program, we were able to delay exposing the fruit, despite the potential for sunburn damage, which was minimal compared to other sites in the valley where pulling was heavy and early. The growing season provided ample vegetative growth with a focus on maintaining a contained canopy, guiding the plant from green growth to fruit growth. Our clusters were abundant in number and plump with the start of veraison, from August 5th, onward. With appropriate hedging and fruit thinning, we managed to keep our target yields. The fruit matured progressively with very little fruit rot and increasingly lower yield, as dehydration set in. Harvest began on September 21st with Terres Basses and ended on October 12th. The over-all quality of the fruit was exceptional with full, heavy clusters, good color, and an ideal balance of sugars and acids.

