

# WILLAKENZIE ESTATE

## 2011 GAMAY NOIR

*ESTATE GROWN - WILLAMETTE VALLEY*



**VARIETAL**  
100% Gamay Noir

**VARIETAL ORIGIN**  
Beaujolais

**APPELLATION & AVA**  
Willamette Valley  
Yamhill-Carlton AVA

**VINEYARDS**  
3.2 Acres

**TERROIR**  
Sedimentary WillaKenzie Soil

**HARVEST DATE**  
November 10, 2011

**HARVEST STATISTICS**  
Brix-22.5, pH-3.3, TA-7.5

**COOPERAGE**  
100% French oak from a  
variety of hand-picked coopers

**OAK**  
20% New Oak

**AGING**  
10 Months in French Oak Barrels

**SKIN CONTACT**  
20 Days

**MALOLACTIC FERMENTATION**  
7 Months

**BOTTLING DATE**  
September 18, 2012

**FINAL ANALYSIS**  
Alc-13.5%, pH-3.45, TA-6.5

**CLOSURE**  
Cork-Free

**CERTIFICATIONS**  
Oregon Certified Sustainable Wine,  
LIVE & Salmon Safe

### TASTING NOTES

Deep garnet in color with ruby red and dark purple tones. Black cherry, red licorice, raspberry, strawberry, and cola on the nose with a dusting of white pepper and red currant. The palate holds well-integrated, soft, round tannins for a long finish. Drink now or age for 4-6 years.

### FOOD PAIRING

We recommend pairing with barbequed pork ribs, oeufs en meurette, pâté or charcuterie. We feel this wine is perfect for all seasons. It can be served slightly chilled for any occasion from a backyard barbeque to Sunday dinner with the family.

