

WILLAKENZIE ESTATE

2012 GISÈLE PINOT NOIR

ESTATE GROWN - WILLAMETTE VALLEY



VARIETAL

100% Pinot Noir

APPELLATION & AVA

Willamette Valley
Yamhill-Carlton AVA
Dundee Hills AVA

TERROIR

Sedimentary Willakenzie Soil
Volcanic Jory Soil

HARVEST DATES

October 2-25, 2012

HARVEST STATISTICS

Brix-24.2, pH-3.35, TA-6.5

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

5 Months

BOTTLING DATES

August 7-26, 2013

FINAL ANALYSIS

Alc-14.2%, pH-3.7, TA-4.8

CLOSURE

Cork-Free

CERTIFICATIONS

Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

The 2012 Gisèle Pinot Noir is ruby red and purple. It has aromas of vanilla, cherry, cedar and blood orange. The palate is mouth-filling and round with juicy black raspberries. This Pinot Noir has lingering rich fruit and spice on the finish. Enjoy this wine now or age for 5 to 7 years.

FOOD PAIRING

This is a very versatile wine which will pair nicely with grilled salmon, roasted poultry, grilled vegetables, pork and cheese.

