

# WILLAKENZIE ESTATE

## 2013 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

September 18 - October 17, 2013

### HARVEST STATISTICS

Brix-22.6, pH-3.55, TA-6.0

### COOPERAGE

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

### OAK

20% New Oak

### AGING

10 Months in French Oak Barrels

### SKIN CONTACT

22 Days

### MALOLACTIC FERMENTATION

10 Months

### BOTTLING DATES

September 2, 2014

### FINAL ANALYSIS

Alc-13%, pH-3.75, TA-4.8

### CLOSURE

Cork-Free

### CERTIFICATIONS

Oregon Certified Sustainable Wine,  
LIVE & Salmon Safe

### TASTING NOTES

The 2013 Gisèle Pinot Noir is ruby red and purple. It has aromas of raspberry, cherry, strawberry sorbet and blue flower. 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, charcuterie and cheeses.

