

WILLAKENZIE ESTATE

2014 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 12 - October 10, 2014

HARVEST STATISTICS

Brix-24, pH-3.5, TA-6.0

OAK

20% New Oak

AGING

10 Months in French Oak

SKIN CONTACT

20 Days

MALOLACTIC FERMENTATION

5 Months

BOTTLING DATES

October 18 - 26, 2015

FINAL ANALYSIS

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

CLOSURE

Cork-Free

CERTIFICATIONS

LIVE Certified Sustainable Wine and
Grapes & Salmon Safe

TASTING NOTES

The 2014 Gisèle Pinot Noir displays a lovely garnet, ruby color with a nice smokiness in the nose that gives way to aromas of blackberry and red cherry. This Pinot Noir has juicy acidity and flavors of raspberry, plum and a hint of white pepper. The mouthfeel is elegant and polished with a long, velvety finish. Enjoy this wine now or age for 5 to 7 years.

FOOD PAIRING

Gisèle Pinot Noir pairs well with a variety of foods. It is delicious with charcuterie, cheeses, grilled fish, roasted poultry, and grilled vegetables.

