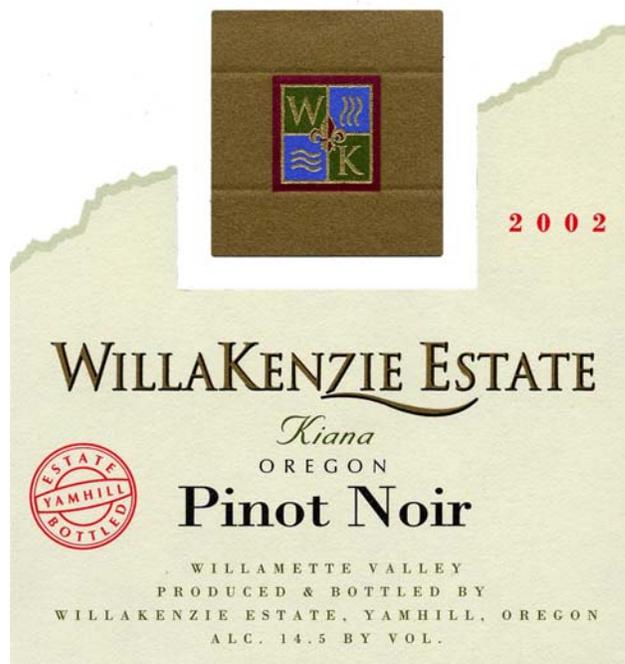


2002 Estate Grown Pinot Noir Kiana

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill County
Production: 594 cases
Retail: \$45.00



VINTAGE

The late fall and winter of 2001-2002 were extremely wet with rainfall totaling 25" between the end of October 2001 and the end of February 2002. We experienced a mild spring with average dates for bud break and fruit set. The summer was dry and moderately warm. Sugars developed in the grapes early in the season, but flavors required a longer hang time to evolve. We used a moderate drip irrigation regime during September to keep the vines healthy until we felt that we had reached the right balance between sugar, acidity, and flavors. All the Estate grapes were harvested under perfect conditions for the fifth year in a row, measuring between 23° and 25° Brix.

VINEYARDS

The vineyard is named after Ronni and Bernard's granddaughter Kiana, which is Hawaiian for goddess. The vines were planted in 1996 and 1997 using new Dijon clonal material including Pinot Noir 777 and 114. Two different rootstocks were used according to the structure of the soil. The young vines were drip irrigated regularly for the first two years, then sparingly thereafter. The berries produced are characteristic of the new Dijon clones, tending to be smaller with a higher skin to juice ratio, which results in more intense flavors in the wine.

Yield: 2.5 tons/acre

Brix: 23.6

TA: 6.9

pH: 3.4

WINEMAKING

In our gravity-fed winery, this 2002 Pinot Noir was handcrafted to achieve a fully extracted and complex style. During this process, a cool maceration preceded the open-top, Burgundian style fermentation for a total of 17 days of skin contact and daily punchdowns by 'Bigfoot', our pneumatic punchdown device. The wine was then gravity fed directly to barrels where it underwent 100% malolactic fermentation during the next 8 months. The wine spent a total of 12 months in 40% new French oak from a selection of five coopers. The wine was bottled unfiltered and unfined.

Alcohol: 14.5%

pH: 3.8

TA: 4.0

TASTING PANEL COMMENTS

The aromas of our 2002 Pinot Noir Kiana are attractive and bright with raspberry, red cherry and red currant, followed by appealing hints of violets and rose petals. Flavors match the aromas with vivacious red fruit followed by black berry and black currant for a complex and elegant impression in the mouth. Fine structure and acidity balance the sweet fruit. The tannins are round, supple and well integrated. While the wine is approachable now, it will benefit from 3-5 years in the cellar. Pinot Noir Kiana will pair beautifully with heartier fish such as grilled tuna, as well as poultry, red meat and vegetable dishes.

For more information visit www.willakenzie.com, e-mail us at tastepinot@willakenzie.com or call 503-662-3280

