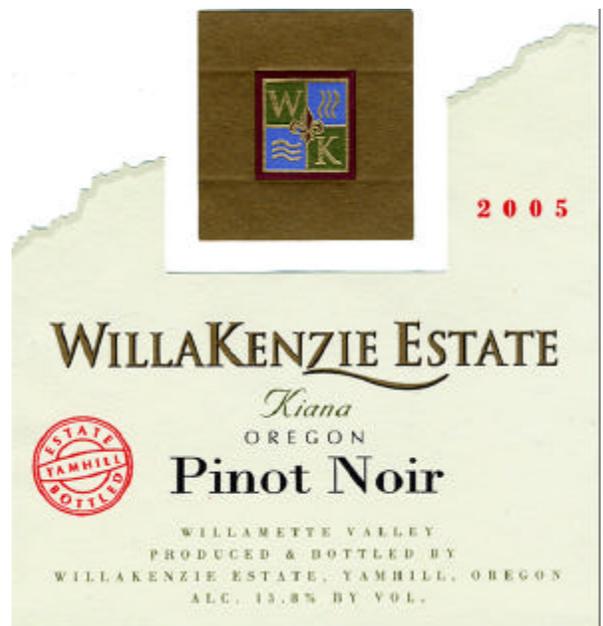


2005 Estate Grown Pinot Noir Kiana

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Production: 606 Cases (1212 6-Packs)
Released: March 2008
Retail: \$45.00



VINTAGE

2005 started with an unusually warm and dry winter from January through the first half of March, resulting in an early bud break around March 15. The weather then turned wet and cold, so the vines did not grow until the next period of warm weather around mid April. Rain and cold returned in May and most of June. Bloom occurred around June 15, and the fruit set was just about normal for our site. The first pink berries appeared on August 3 with veraison throughout the vineyards during the last week of the month. We began harvest on September 27 in the Terres Basses blocks, but we stopped from September 29 until the first week of October due to showery conditions. Harvest resumed on October 5 with the Pinot Noir Kiana blocks and finished on October 20. Showery, cool weather persisted throughout that period, but our attentive vineyard management practices enabled WillaKenzie Estate to avoid rot and mildew. We picked all of our grapes in excellent condition at Brix levels ranging from 23.3° to 25.4°. The 2005 vintage produced wines with the power of the 2003 vintage and elegance reminiscent of the 2004 vintage.

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 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: 2.3 tons/acre

Brix: 24.2

pH: 3.4

TA:6.5

WINEMAKING

In our gravity-fed winery, this 2005 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 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 6 months. The wine spent a total of 14 months in 60% new French oak from a selection of coopers. The wine was bottled unfiltered and unfined.

Alcohol: 13.8%

pH: 3.75

TA: 5.4

TASTING PANEL COMMENTS

The intense garnet color of 2005 Pinot Noir Kiana suggests at once this wine's depth and complexity. Aromas of rich red and black fruits are enhanced by subtle floral notes and a hint of bacon. The luscious palate impression is dominated by flavors of ripe cherry, raspberry, blackberry and cassis, while appealing caramel and vanilla tones are carried on the lingering finish. The tannins are still present, providing structure for the wine's concentration and body, and suggesting that a further 2-3 years of bottle aging would be beneficial. Should you choose to enjoy the wine now, we recommend that you open it at least one hour before serving and enjoy it in the company of dishes such as grilled tuna steaks, roast chicken, or glazed pork chops.