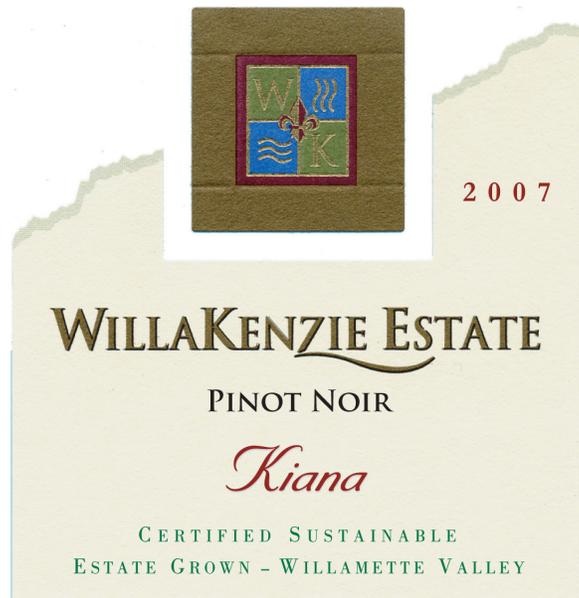


2007 Estate Grown Pinot Noir Kiana

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Released: February 2010
Retail: \$45.00



VINTAGE

2007 was a cool and challenging vintage with bloom around June 12, followed by a good set but a late veraison. The fall rains came early, continuing steadily through the harvest with breaks between downpours. We began harvest in Terres Basses on September 27 and picked at 24.5° Brix. We finished harvest after 5.5" of rain on October 26. Most of the vineyards were harvested between 23° and 23.5° Brix. With good sanitary conditions in the vineyard due to very careful viticultural practices, we waited as long as we could before picking to ensure tannin ripeness. We also made extensive use of our state of the art cold storage facility to dry and dehydrate the grapes before processing them, so the wines show great concentration, ripe tannins and lower levels of alcohol. Both winemaker Thibaud Mandet and vineyard manager Daniel Fey demonstrated that knowledge, skill and patience always pay off.

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: 2.6 tons/acre

Brix: 23.5°

pH: 3.50

TA: 6.3

WINEMAKING

In our gravity-fed winery, this 2007 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 24 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 7 months. The wine spent a total of 15 months in 40% 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 bouquet begins with a hint of violets and darker fruits, including boysenberry, sugarplum and blueberry, which evolve into subtle yet pleasant notes of toast and earthy dust. There's a beautiful balance to this wine with bright acidity, upfront sweetness, and soft, round tannins that add viscosity and creaminess to the rich mouthfeel. Flavors of red fruit begin with dark cherries and cranberries, then give way to darker fruits of blueberry and blackberry, followed by a fusion of toast, dark chocolate and coffee. The tannins are pronounced, and well integrated, leading into the dusty yet elegant finish, which lingers with a lovely trace of anise. This wine will improve in the cellar for 1 to 2 years and age well for 7 to 10 years from its release date. Enjoy with braised pork belly with prunes, chestnut soup blended with foie gras, or simply sip it as an aperitif.