

## 2010 PINOT NOIR KIANA



- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: January 2013
- Suggested Retail: \$48

# WILLAKENZIE ESTATE

### TASTING NOTES:

Garnet-ruby in color with intense aromas of strawberry, pie cherry and red currants. On the palate, soft tannins and vibrant acidity lead into flavors of juicy cherry and red raspberry. This elegant wine seamlessly transitions between young red fruit, delicate hints of violet and a touch of toastiness. The 2010 Kiana will age well for 5-7 years, we recommend decanting at least an hour prior to serving if opened within 1-2 years. Pair with rich foods like Goat Cheese Gnocchi or Tagliatelle with a Wild Boar Bolognese.

### 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: 23° -- pH: 3.45  
-- TA: 6.7

### WINEMAKING:

In our gravity-fed winery, this 2010 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 22 days of skin contact and daily punch downs by 'Bigfoot', our pneumatic punch down 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 14 months in 40% new French oak from a selection of coopers. The wine was bottled unfiltered and unfined.

Alcohol : 13.5% -- pH: 3.55 -- TA: 5.7

### VINTAGE:

The 2010 vintage caused much anxiety in Oregon although it featured a relatively warm winter, especially February. Spring, however, was cold and wet, with May and June temperatures 8-10 degrees below average on most days. Budbreak occurred in the third week of April, but very little growth took place in the following weeks. Veraison was one of the latest on record, beginning at the end of August and completing in mid-September. The vintage was saved by a sunny and fairly dry October, contributing to good phenolic maturity, albeit at a lower than usual Brix level. Harvest started on October 19 with Terres Basses and finished on November 1 just before the rainy season. These wines are balanced with a lower level of alcohol, typically around 13.8, and they exhibit an excellent fruit profile.

