

WILLAKENZIE ESTATE

2012 KIANA PINOT NOIR

ESTATE GROWN - WILLAMETTE VALLEY - SINGLE VINEYARD



VARIETAL
100% Pinot Noir

CLONES
Dijon Clones 777 & 114

APPELLATION & AVA
Willamette Valley
Yamhill Carlton AVA

VINEYARDS
6.72 Acres

TERROIR
Sedimentary WillaKenzie Soil

HARVEST DATE
October 6-18, 2012

HARVEST STATISTICS
Brix-24.2, pH-3.45, TA-6.1

COOPERAGE
100% French oak from a
variety of hand-picked coopers

OAK
40% New Oak

AGING
15 Months in French Oak Barrels

SKIN CONTACT
23 Days

MALOLACTIC FERMENTATION
7 Months

BOTTLING DATE
March 5, 2014

FINAL ANALYSIS
Alc-14.2%, pH-3.65, TA-4.9

CLOSURE
Cork

CERTIFICATIONS
Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

The 2012 Kiana is garnet-ruby in color with dark cherry, earthy, anise, and floral aromas. This wine is juicy with a hint of cherry that lingers on the mid-palate, and a touch of citrus on the edges. The finish has fresh, zesty acidity, with a smooth tannin integration. We suggest opening an hour before drinking or decanting. Enjoy this wine now through 2019.

FOOD PAIRING

Pairs nicely with grilled salmon or pork tenderloin.

