

2009 PINOT NOIR KIANA



- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: February 2012
- Suggested Retail: \$48

WILLAKENZIE ESTATE

TASTING NOTES:

Ruby red in color, the 2009 *Kiana* exhibits notes of lavender, with clove and star anise undertones. Bright white pepper, red currants, and sweet red cherries cover the palate. Medium bodied, the fruit profile is one of red fruit with texture, linear acidity and a long, elegant finish. Enjoy 2012-2020. Pairs well with a creamy risotto, grilled salmon, or roast game hen.

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: 2.5 tons/acre -- Brix: 24.5° -- pH: 3.55
-- TA: 6.3

WINEMAKING:

In our gravity-fed winery, this 2009 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 26 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 6 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 : 14.2% -- pH: 3.7 -- TA: 5.3

VINTAGE:

The 2009 vintage started with a slightly delayed budbreak in the third week of April. After swift canopy growth from mid-May to June, full bloom ensued by June 18th, resulting in a healthy fruit set. By July, summer heat spells hastened fruit development and seed hardening. By executing a strategic leaf pulling program, we were able to delay exposing the fruit, despite the potential for sunburn damage, which was minimal compared to other sites in the valley where pulling was heavy and early. The growing season provided ample vegetative growth with a focus on maintaining a contained canopy, guiding the plant from green growth to fruit growth. Our clusters were abundant in number and plump with the start of veraison, from August 5th, onward. With appropriate hedging and fruit thinning, we managed to keep our target yields. The fruit matured progressively with very little fruit rot and increasingly lower yield, as dehydration set in. Harvest began on September 21st with Terres Basses and ended on October 12th. The overall quality of the fruit was exceptional with full, heavy clusters, good color, and an ideal balance of sugars and acids.

