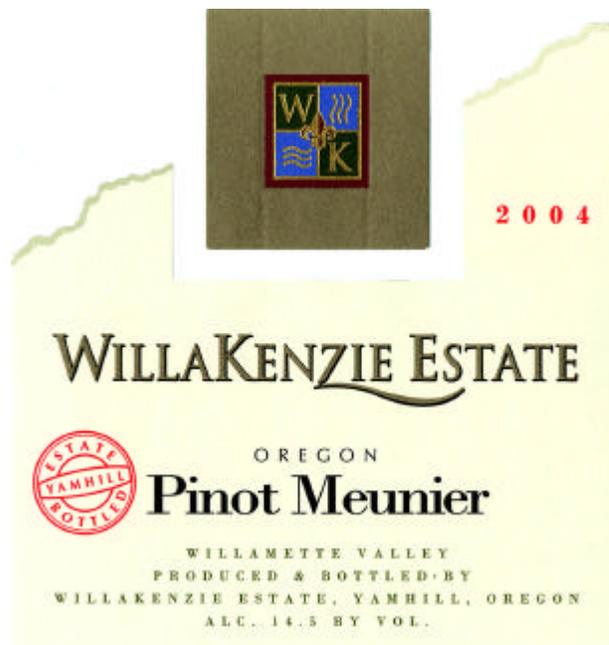


2004 Estate Grown Pinot Meunier

Varietal: 100% Pinot Meunier
Appellation: Willamette Valley
The Yamhill-Carlton District
Production: 263 cases
Retail: \$23.00



VINTAGE

Beginning with normal rainfall, which filled our irrigation pond by the end of March, the 2004 vintage featured warm dry weather in March, leading to bud break by the end of the month. But in the latter part of May and early June, we experienced fairly cool weather, with bloom occurring at the beginning of June during a rainy and windy spell, giving us a very light fruit set. Veraison started at the beginning of August, concluding by the middle of the month. We enjoyed a moderately warm and dry summer, and then started harvest in the Terres Basses vineyard on September 9. This was followed by 10 days of unsettled weather with intermittent rainy periods, followed by drying winds and a long spell of dry warm weather. Thus the rains had no adverse effect on the crop, and we resumed harvest in the Triple Black Slopes vineyard on September 22, finishing harvest with the Pinot Blanc on October 2nd. The 2004 vintage is characterized by low yields due to the light set in June (only 1.38t per acre on average in the Pinot Noir), lovely ripe flavors and excellent balance between tannins, acidity and sugars. The wines of 2004 are fruity and elegant, but will be in very limited supply

VINEYARDS

WillaKenzie Estate has four acres of Pinot Meunier, all planted in 1992 on Willakenzie soil, known for its excellent drainage. Pinot Meunier is a native of the Champagne region of France and belongs to the Pinot family. It is named Meunier ('Miller' in English) because of the powdery, flour-like appearance of its foliage. The plants are grafted onto phylloxera-resistant rootstock and trained into an upright, double guyot trellising system. The grapes were picked by hand on the morning of October 2nd. They were extremely ripe and flavorful and yet maintained a good level of acidity.

Yield: 1.5 tons/acre

Brix: 24.7

TA: 6.5

pH: 3.6

WINEMAKING

We used our state of the art, gravity-flow winery to achieve a fully extracted and complex 2004 Pinot Meunier. During this process, no whole clusters were used and the grapes were 100% destemmed. A cool maceration preceded the fermentation for a total of 20 days of skin contact with daily punch downs by 'Bigfoot,' our mechanical punchdown device. After pressing, the wine settled few days in tank and was then moved by gravity directly into barrels where it underwent Malolactic fermentation during the next six months. The wine spent a total of 11 months in French oak barrels (20% new) from a selection of coopers.

Alcohol: 14.8%

TA: 4.6

pH: 3.85

TASTING NOTES

The 2004 vintage Pinot Meunier is a pleasingly rich, generous wine whose deep purple-garnet color announces its full-bodied character. Lush aromas of ripe cherry, plum and strawberry leap from the glass and the flavors augment this initial impression with juicy, concentrated red and black fruits, a hint of rhubarb and a touch of spice. Balanced acidity and well integrated tannins frame the intense fruit to create a mouthfeel that is round, smooth and complex. This delicious wine will pair well with grilled salmon, roasted game, or duck, and pasta with marinara sauce. Ready to drink now and able to age well for 3-5 years, it will certainly benefit from being opened an hour or so before serving.