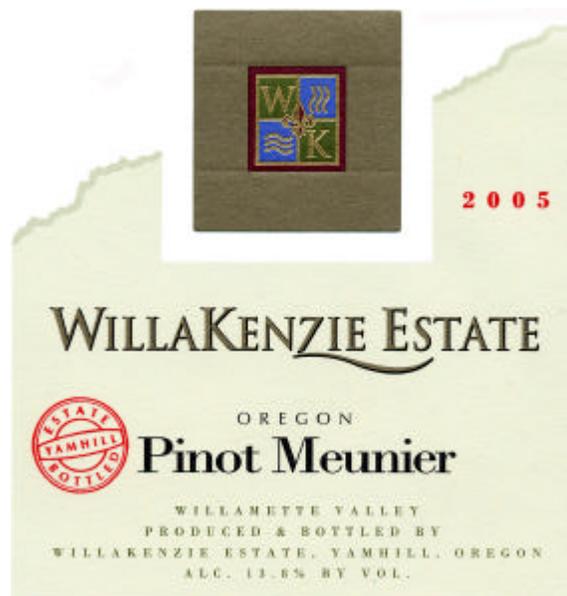


2005 Estate Grown Pinot Meunier

Varietal: 100% Pinot Meunier
Appellation: Willamette Valley
Yamhill-Carlton District
Production: 376 Cases Cork-Free
Retail: \$23.00



VINTAGE

2005 started with an unusually warm and dry winter from January through the first half of March, resulting in an early bud break around March 15. The weather then turned wet and cold, so the vines did not grow until the next period of warm weather around mid April. Rain and cold returned in May and most of June. Bloom occurred around June 15, and the fruit set was just about normal for our site. The first pink berries appeared on August 3 with veraison throughout the vineyards during the last week of the month. We began harvest on September 27 in the Terres Basses blocks, but we stopped from September 29 until the first week of October due to showery conditions. Harvest resumed on October 5 with the Pinot Noir Kiana blocks and finished on October 20. Showery, cool weather persisted throughout that period, but our attentive vineyard management practices enabled WillaKenzie Estate to avoid rot and mildew. We picked all of our grapes in excellent condition at Brix levels ranging from 23.3° to 25.4°. The 2005 vintage produced wines with the power of the 2003 vintage and elegance reminiscent of the 2004 vintage.

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 20th. They were extremely ripe and flavorful and yet maintained a good level of acidity.

Yield: 3.3 tons/acre

Brix: 24.0°

pH: 3.5

TA: 6.2

WINEMAKING

We used our state of the art, gravity-flow winery to achieve a fully extracted and complex 2005 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 for a few days in tank and was then moved by gravity directly into barrels where it underwent Malolactic fermentation during the next 5 months. The wine spent a total of 10 months in French oak barrels (20% new) from a selection of coopers. The 2005 Pinot Meunier was bottled entirely under screwcap closures.

Alcohol: 13.8%

pH: 3.8

TA: 5.0

TASTING NOTES

Impressions of ripe red fruit prevail in the aromas of the 2005 Pinot Meunier, while suggestions of fragrant clover honey and dried flowers linger and add complexity. Flavors of sweet strawberry and cherry are complemented nicely by tart raspberry and lively pomegranate. The wine's juiciness is balanced by pleasing acidity and well framed by supple tannins. Smooth and round on the palate, this easy drinking, medium-bodied Meunier will pair well with lighter fare including charcuterie, roasted poultry, grilled salmon and even a fruit-based dessert such as cranberry compote or a rhubarb tart. Ready to drink now, it will certainly improve over the next 12 months and age well for 3-4 years.