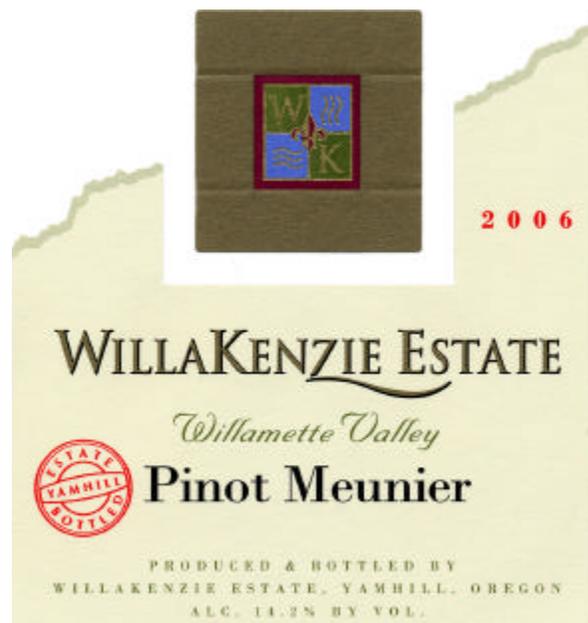


# 2006 Estate Grown Pinot Meunier

Varietal: 100% Pinot Meunier  
Appellation: Willamette Valley  
Yamhill-Carlton District  
Production: 450 Cases Cork-Free  
Retail: \$23.00



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## VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Global Warming may affect us. Extremely wet December (over 14" of rain), several cold days in the low 20's around February 18 when the vines were fortunately dormant, 25 days at or above 90° F from May 15 until the end of August (4 of those above 100°F). This was followed by a relatively temperate and long harvest with a few showers, a bumper crop and great quality throughout the region. For the first time in 15 years we met our target yields for all varieties at WillaKenzie Estate. We started picking the first pass of the Terres Basses vineyard on September 13 and finished with the Gamay on October 9. Our Brix levels ranged from 23.5° to 27° in a few blocks of the new Jory Hills vineyard in Dundee. Thanks to our careful canopy management (minimal or no leaf pulling among other techniques), we were able to maintain a good acid balance. We are very enthusiastic about the quality and quantity of the 2006 vintage.

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## 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.

*Yield: 2.9 tons/acre*

*Brix: 25.0°*

*pH: 3.5*

*TA: 6.0*

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## WINEMAKING

We used our state of the art, gravity-flow winery to achieve a fully extracted and complex 2006 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 21 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 2006 Pinot Meunier was bottled entirely under screwcap closures.

*Alcohol: 14.2%*

*pH: 3.75*

*TA: 5.2*

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## TASTING NOTES

The wine displays great clarity and depth of color combining rich ruby and purple hues. The lively aromas are dominated by red and black fruits, including fresh raspberry and ripe plum followed by hints of earthiness and white pepper. The initial impression in the mouth is round and sweet, with flavors of plum, strawberry and marionberry nicely balanced by bright acidity and hints of tart cherry and licorice on the crisp finish. This medium-bodied wine is delicate yet generous and inviting. It is a pleasure to drink now, but will also improve for 1-2 years from its release date and will cellar for up to 5. Pair with poultry dishes, grilled salmon, gnocchi in a light cream sauce or black cherry clafoutis.