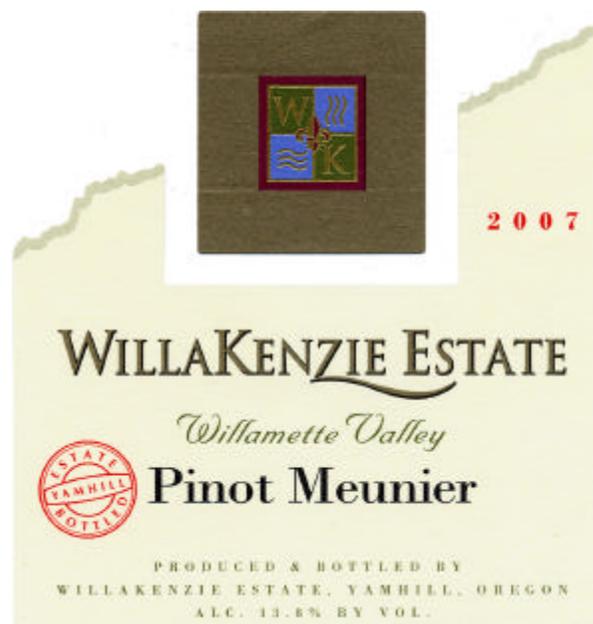


# 2007 Estate Grown Pinot Meunier

Varietal: 100% Pinot Meunier  
Appellation: Willamette Valley  
Yamhill-Carlton District

Released: February 2009



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## VINTAGE

The 2007 vintage in Oregon will be remembered as a challenging one, requiring skill and dedication in the vineyard and winery in order to make great wines. Bud break occurred around April 8, but the vines did not start developing until late April due to cold rainy weather. Bloom took place around June 12, followed by a good set. Veraison did not occur until mid-August because of a very cool summer. High temperatures never exceeded the low nineties, and some nights in September were unusually chilly (36°F!). A cool growing season is great for Pinot, since it is a cool climate grape. Unfortunately, the rains came in early, continuing steadily through the harvest with breaks between downpours. We started harvest in Terres Basses on September 27 and picked at 24.5° Brix. We finished harvest after 5.5" of rain on October 26. Most of the vineyards were harvested between 23° and 23.5° Brix. With good sanitary conditions in the vineyard due to very careful viticultural practices, we elected to wait as long as we could before picking to ensure tannin ripeness. We also made extensive use of our state-of-the-art cold storage facility to dry and dehydrate the grapes before processing them. We are extremely pleased with the results. The wines show great concentration, ripe tannins and lower levels of alcohol. Both winemaker Thibaud Mandet and vineyard manager Daniel Fey rose to the challenge and demonstrated that knowledge and skill always pay off.

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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: 23.6°*

*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 2007 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 19 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 8 months. The wine spent a total of 10 months in French oak barrels (30% new) from a selection of coopers. The 2007 Pinot Meunier was bottled entirely under screwcap closures.

*Alcohol: 13.8%*

*pH: 3.75*

*TA: 5.8*

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## TASTING NOTES

The aromas are subtle and complex with initial red fruit tones complemented by cola, anise and caramel. A medley of fresh red fruit flavors, including raspberry, strawberry, and cranberry create a lifted palate impression framed by smooth, well-resolved tannins. This elegant, medium-bodied wine will pair well with lighter fare like poached salmon, soufflés, charcuterie, and even some desserts such as a rhubarb tart. The wine will improve in the cellar for the next 1 to 2 years and age well for up to 5 years from its release date.