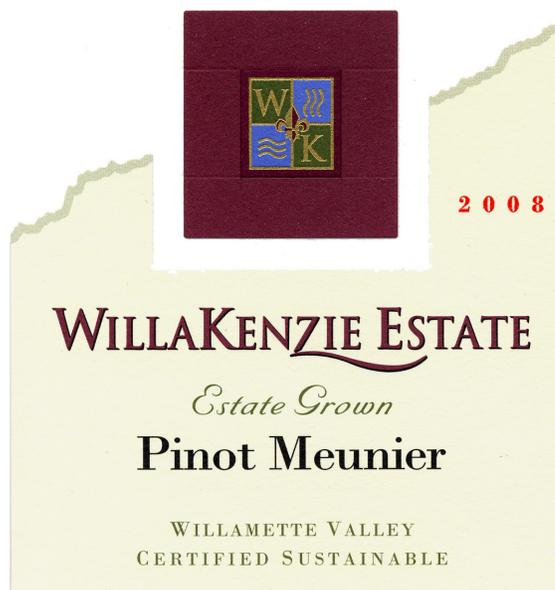


# 2008 Estate Grown Pinot Meunier

Varietal: 100% Pinot Meunier  
Appellation: Willamette Valley  
Yamhill-Carlton District  
Released: February 2010  
Retail: \$25.00



## VINTAGE

The 2008 vintage was a classic Oregon nail-biting, nerve-wracking exercise with a win on the finish line. Beginning with a cold late winter, 2008 continued into a very cool spring with March and April temperatures about 3 degrees below average. The 50% budbreak mark was not reached until the 2<sup>nd</sup> of May, and 50% veraison, when roughly half of the berries have changed color, did not occur until September 5<sup>th</sup>. For a while it looked like we would have a disaster on our hands, but Mother Nature took mercy on us by delivering less than 1.5" of rain in September and 2.4" in October, with sunny days and cool nights in both months. The result is excellent ripeness due to prolonged hang time, good acidity and lower levels of alcohol. A winemaker's dream! We started harvest on October 1<sup>st</sup>, with the Terres Basses vineyard as usual, finishing on October 30<sup>th</sup> just before the downpour began. We are extremely pleased with the 2008 wines, which show finesse, concentration and great balance.

## 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: 2.3 tons/acre*

*Brix: 24.2°*

*pH: 3.5*

*TA: 7.2*

## WINEMAKING

We used our state of the art, gravity-flow winery to achieve a fully extracted and complex 2008 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 8 months. The wine spent a total of 11 months in French oak barrels (20% new) from a selection of coopers. The 2008 Pinot Meunier was bottled entirely under screwcap closures.

*Alcohol: 14.2%*

*pH: 3.65*

*TA: 6.1*

## TASTING NOTES

This Pinot Meunier offers bright ruby-purple color, an expressive bouquet and a complex flavor profile and could easily be mistaken for its better-known cousin, Pinot Noir. Aromas of fresh red fruit are followed by earth tones, spice and mocha. Flavors of raspberry, strawberry, red currant and rhubarb combine to create a lively palate impression with excellent fruit acid balance. Medium-bodied with a surprisingly long finish offering pleasing hints of licorice and toast, the wine will pair well with grilled salmon and, with its sweet fruit, also desserts such as rhubarb tart or cranberry glazed cheesecake with a chocolate crust. It will improve over the next 1 to 2 years and age well for 5 to 7 years.

AN OREGON CERTIFIED SUSTAINABLE WINE



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