

2009 ESTATE GROWN PINOT MEUNIER

- Varietal: 100% Pinot Meunier
- Appellation: Yamhill-Carlton
- Release Date: Mar. 2011
- Suggested Retail: \$26
- An Oregon Certified Sustainable Wine



WILLAKENZIE ESTATE

TASTING NOTES

A refined, pale ruby wine with a berry-laden bouquet of raspberry, cranberry, and blueberry followed by touches of earth, spice, and dried roses. Juicy red fruit carries through to the palate with cranberry and bing cherries combined with sweet wood, earth, and warm spice. Pinot Meunier's hallmark acidity plays its part to balance the fruit. Also apparent are silky tannins and a surprisingly long, juicy finish with even more spice. A delight to drink now, it will also improve for 1-2 years from its release date and will cellar well for up to 5.

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, flourlike appearance of its foliage. The plants are grafted onto phylloxera resistant rootstock and trained into an upright, double guyot trellising system.

Yield: 3.1 tons/acre -- Brix: 24.5° --
pH: 3.5 -- TA: 7.0

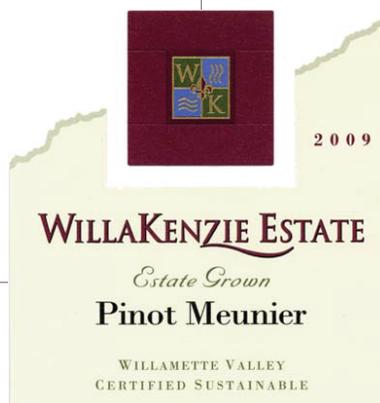
WINEMAKING

We used our state of the art, gravity-flow winery to achieve a fully extracted and complex 2009 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 22 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 6 months. The wine spent a total of 11 months in French oak barrels (20% new) from a selection of coopers. The 2009 Pinot Meunier was bottled entirely under screw-cap closures.

Alcohol: 14.4% -- pH: 3.65 -- TA: 5.4

VINTAGE

The 2009 vintage started with a slightly delayed budbreak in the third week of April. After swift canopy growth from mid-May to June, full bloom ensued by June 18th, resulting in a healthy fruit set. By July, summer heat spells hastened fruit development and seed hardening. By executing a strategic leaf pulling program, we were able to delay exposing the fruit, despite the potential for sunburn damage, which was minimal compared to other sites in the valley where pulling was heavy and early. The growing season provided ample vegetative growth with a focus on maintaining a contained canopy, guiding the plant from green growth to fruit growth. Our clusters were abundant in number and plump with the start of veraison, from August 5th, onward. With appropriate hedging and fruit thinning, we managed to keep our target yields. The fruit matured progressively with very little fruit rot and increasingly lower yield, as dehydration set in. Harvest began on September 21st with Terres Basses and ended on October 12th. The over-all quality of the fruit was exceptional with full, heavy clusters, good color, and an ideal balance of sugars and acids.



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