

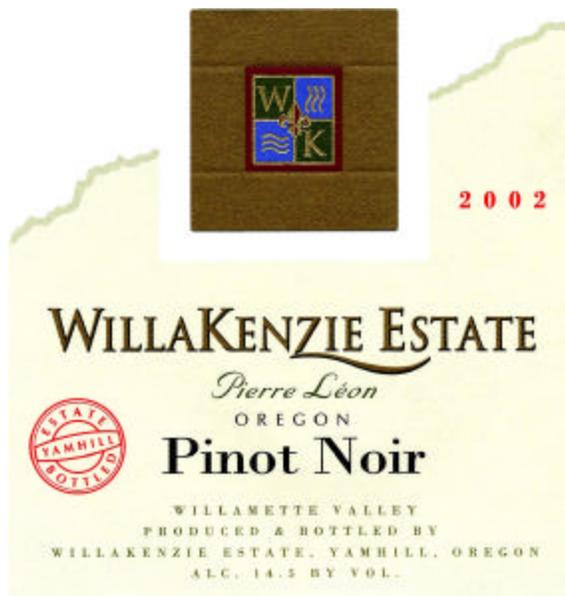
# 2002 Estate Grown Pinot Noir Pierre Léon

Varietal: 100% Pinot Noir

Appellation: Willamette Valley  
Yamhill County

Production: 1329 cases

Retail: \$36.00



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## VINTAGE

The late fall and winter of 2001-2002 were extremely wet with rainfall totaling 25" between the end of October 2001 and the end of February 2002. We experienced a mild spring with average dates for bud break and fruit set. The summer was dry and moderately warm. Sugars developed in the grapes early in the season, but flavors required a longer hang time to evolve. We used a moderate drip irrigation regime during August and September to keep the vines healthy until we felt that we had reached optimum maturity. All the Estate grapes were harvested under perfect conditions for the fifth year in a row, measuring between 23° and 25° Brix with great flavors, acidity, and sugars.

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## VINEYARDS

2002 Pierre Léon is a selection of different Estate grown Pinot Noir clones, including several Dijon clones, primarily 113, 114, and 115. WillaKenzie Estate has a total of 68 acres of Pinot Noir. The vines are densely planted at 1200 to 1800 vines/acre, running north to south, allowing for maximum sun exposure. All the vineyards are planted on WillaKenzie soil, a type known for its excellent drainage. The plants are grafted onto phylloxera-resistant rootstock and trained into an upright, double guyot trellising system. The crop was thinned at the time of veraison to assure low yields and maximize flavor and intensity. The blocks of Pinot Noir were closely monitored as the harvest date approached and grapes were picked late in the season during the first half of October.

*Yield: 2.4 tons/acre*

*Brix: 24.0*

*TA: 7.0*

*pH: 3.5*

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## WINEMAKING

We used our state of the art, gravity-fed winery to achieve a fully extracted and complex 2002 Pierre Leon. During this process, 5% whole clusters were used to enhance the spiciness of the wine. A cool maceration preceded the open-top, Burgundian-style fermentation for a total of 18 days of skin contact and daily punchdowns by 'Bigfoot', our mechanical punchdown device. The wine was then gravity fed directly to barrels where it underwent 100% malolactic fermentation during the next 8 months. The wine spent a total of 12 months in an average of 60% new French oak barrels from a selection of coopers. The wine was bottled unfiltered and unfinned.

*Alcohol: % 14.5*

*pH: 3.9*

*TA: 3.8*

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## TASTING PANEL COMMENTS

The aromas of the 2002 Pinot Noir Pierre Léon are vibrant with both red and black fruit with hints of violet and spice. The flavors are also bright with raspberry and black cherry, followed by a pleasing touch of earthiness and lingering caramel. The mouth feel is full and smooth, with finely balanced acidity and soft, well-integrated tannins to frame the intense fruit. Powerful yet refined, the wine is approachable and enjoyable now and will also improve in the cellar for 5-8 years. It will pair beautifully with salmon, duck, lamb, pork tenderloin, veal chops, or roasted vegetables. One to two hours before enjoying this wine, we recommend that you open and decant it.

For more information visit [www.willakenzie.com](http://www.willakenzie.com), e-mail us at [tastepinot@willakenzie.com](mailto:tastepinot@willakenzie.com) or call 503-662-3280