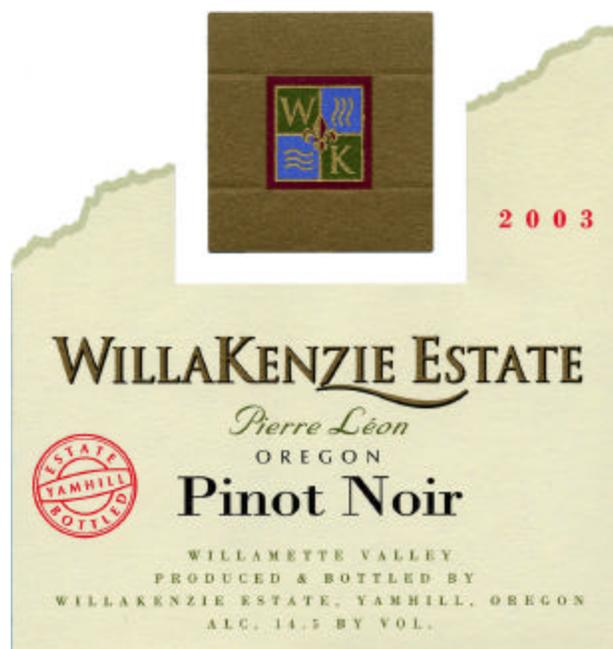


2003 Estate Grown Pinot Noir Pierre Léon

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
The Yamhill-Carlton District
Production: 1645 cases
Retail: \$36.00



VINTAGE

The 2003 growing season was very unusual for Oregon. It started with a mild, very wet spring, but the rains stopped in mid May, and the rest of the growing season was abnormally dry with little or no rain at all until October 7. There was a heat wave in June followed by a warm, dry summer, and then an unusually warm second half of September with temperatures reaching 95° F on September 27. Since the vines set a very good crop, we had to drop fruit to achieve our target yields on the same level as the Burgundy Grand Crus. We irrigated the vines several times during the summer and early Fall to keep the vines in top condition. The September heat spike compressed the harvest time from a typical 3 weeks to just eleven days, with all the blocks maturing within a short time window. The sugar levels were quite high, nothing below 24 Brix for us, but we managed to maintain a high level of acidity with ripe tannins. We started harvest on September 25 and finished on October 5 with grapes showing an incredible level of color and concentration. 2003 will go on record as another great vintage for Oregon.

VINEYARDS

2003 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.

Yield: 2.2 tons/acre

Brix: 25.0°

TA: 6.0

pH: 3.6

WINEMAKING

We used our state of the art, gravity-flow winery to achieve a fully extracted and complex 2003 Pierre Leon. A cool maceration preceded the open-top, Burgundian-style fermentation for a total of 20 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 6 months. The wine spent a total of 12 months in French oak barrels (60% new) from a selection of coopers.

Alcohol: 14.5%

TA: 4.8

pH: 3.8

TASTING PANEL COMMENTS

2003 Pierre Léon shows the intense ruby-garnet color characteristic of all our Pinot Noirs from this vintage. Rich aromas of both red and black fruits leap from the glass, with hints of spice and an appealing touch of earthiness. Full flavors of plum, cherry, blueberry and blackberry are well balanced by the wine's bright acidity and well-integrated tannins, creating a mouth feel that is vibrant and smooth with a long, satisfying finish. Intense yet elegant, the wine is approachable now and will also improve in the cellar for 5-10 years. It will pair beautifully with salmon, duck, lamb, pork tenderloin, veal chops, or roasted vegetables. We recommend that you open and decant this wine a couple of hours before enjoying it.

For more information visit www.willakenzie.com, e-mail us at tastepinot@willakenzie.com or call 503-662-3280