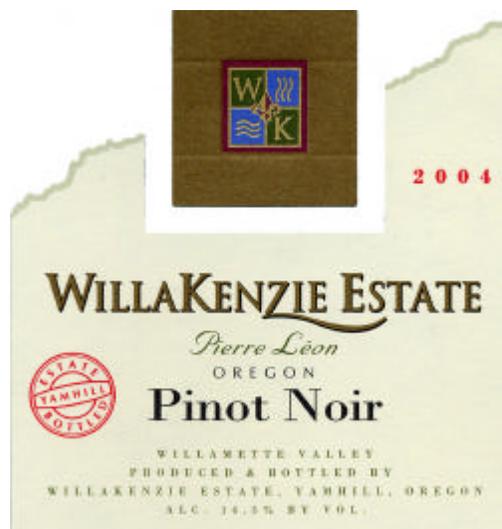


# 2004 Estate Grown Pinot Noir Pierre Léon

Varietal: 100% Pinot Noir  
Appellation: Willamette Valley  
The Yamhill-Carlton District  
Production: 714 cases (1428 6-packs)  
Retail: \$36.00



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## VINTAGE

The year began with normal rainfall, which filled our irrigation pond by the end of March. Bud break occurred at the end of that month. Bloom started in early June during a rainy and windy spell, giving us a very light fruit set. We enjoyed a moderately warm and dry summer, and started harvesting on September 9. This was followed by 10 days of unsettled weather with intermittent rainy periods, followed by drying winds and a long spell of dry warm weather. The rains had no adverse effect on the crop, and we resumed picking on September 22, finishing harvest with the Pinot Blanc on October 2. The 2004 vintage is characterized by low yields due to the light set in June (only 1.38 tons per acre on average for Pinot Noir), lovely ripe flavors and excellent balance between tannins, acidity and sugars. The wines of 2004 are fruity and elegant, but they are in very limited supply and will surely sell out quickly. All of our 2004 Estate Pinot Noirs are now offered in 6 Packs and in a more elegant bottle which better reflects their style and status.

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## VINEYARDS

2004 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: 1.6 tons/acre*

*Brix: 24.6 °*

*TA: 6.0*

*pH: 3.6*

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## WINEMAKING

We used our state of the art, gravity-flow winery to achieve a fully extracted and complex 2004 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 7 months. The wine spent a total of 12 months in French oak barrels (60% new) from a selection of coopers.

*Alcohol: 14.5%*

*TA: 5.3*

*pH: 3.80*

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## TASTING PANEL COMMENTS

2004 Pierre Léon displays an appealing ruby color with great clarity and depth. The aromas feature red fruits, with complex notes of anise, cedar and a touch of earthiness. Bright flavors of cherry and red berries are nicely framed by balanced acidity and well rounded tannins, to create an elegant, refined, medium-bodied wine that finishes with hints of licorice and roasted caramel. 2004 Pierre Léon is approachable now and will certainly improve in the cellar for the next 5-10 years. It will pair beautifully with salmon, lamb, veal chops, or pork tenderloin. We recommend that you open and decant the wine a couple of hours before serving.