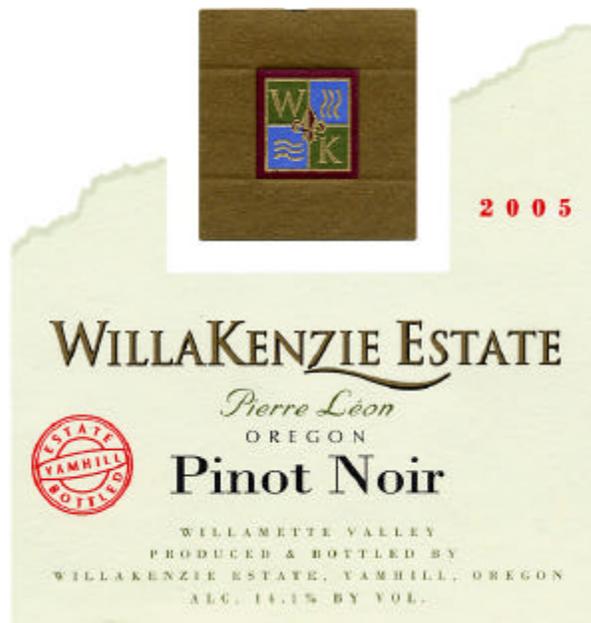


2005 Estate Grown Pinot Noir Pierre Léon

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Production: 1451.5 Cases (2903 6-Packs)
Released: March 2008
Retail: \$36.00



VINTAGE

2005 started with an unusually warm and dry winter from January through the first half of March, resulting in an early bud break around March 15. The weather then turned wet and cold, so the vines did not grow until the next period of warm weather around mid April. Rain and cold returned in May and most of June. Bloom occurred around June 15, and the fruit set was just about normal for our site. The first pink berries appeared on August 3 with veraison throughout the vineyards during the last week of the month. We began harvest on September 27 in the Terres Basses blocks, but we stopped from September 29 until the first week of October due to showery conditions. Harvest resumed on October 5 with the Pinot Noir Kiana blocks and finished on October 20. Showery, cool weather persisted throughout that period, but our attentive vineyard management practices enabled WillaKenzie Estate to avoid rot and mildew. We picked all of our grapes in excellent condition at Brix levels ranging from 23.3° to 25.4°. The 2005 vintage produced wines with the power of the 2003 vintage and elegance reminiscent of the 2004 vintage.

VINEYARDS

2005 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: 2.4 tons/acre

Brix: 24.5 °

pH: 3.5

TA: 6.5

WINEMAKING

We used our state of the art, gravity-flow winery to achieve a fully extracted and complex 2005 Pierre Leon. A cool maceration preceded the open-top, Burgundian-style fermentation for a total of 22 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: 14.1%

pH: 3.8

TA: 5.2

TASTING PANEL COMMENTS

With a ruby-garnet color of exceptional depth and clarity, 2005 Pierre Léon displays complex aromas combining ripe red and black fruits, with a subtle smokiness and hints of rose petal. Blackberry, dark cherry and plum flavors create a round, robust mouthfeel that is nicely framed by distinct and supple tannins, while gentle oak pervades the long finish. This elegant, full-bodied wine will complement many dishes including filet mignon, or flank steak, roasted rack of lamb, and vegetable lasagna. A wine of this scale will improve in the cellar for 3-5 years from the release date and age for 10 or more. We suggest that you open it an hour before serving.

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