

# 2006 Estate Grown Pinot Noir Pierre Léon

Varietal: 100% Pinot Noir  
Appellation: Willamette Valley  
Yamhill-Carlton District  
Released: February 2009  
Retail: \$38.00



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## VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Climate Change may affect us. December was extremely wet (14+” of rain), several cold days in the low 20’s around February 18 when the vines were fortunately dormant, 25 days at or above 90° F from May 15 until the end of August (4 of those above 100°F). This was followed by a relatively temperate and long harvest with a few showers, a bumper crop and great quality throughout the region. For the first time in 15 years we met our target yields for all varieties. We started picking the first pass of the Terres Basses vineyard on September 13 and finished with the Gamay on October 9. Our Brix levels ranged from 23.5° to 27° in a few blocks of the new Jory Hills vineyard in Dundee. Thanks to our careful canopy management (minimal or no leaf pulling among other techniques), we were able to maintain a good acid balance. We are very enthusiastic about the quality and quantity of the 2006 vintage.

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## VINEYARDS

2006 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: 2.8 tons/acre*

*Brix: 25.0 °*

*pH: 3.6*

*TA: 6.0*

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## WINEMAKING

We used our state of the art, gravity-flow winery to achieve a fully extracted and complex 2006 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 14 months in French oak barrels (50% new) from a selection of coopers.

*Alcohol: 14.2%*

*pH: 3.8*

*TA: 5.2*

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## TASTING PANEL COMMENTS

In the nose, some earthiness, bacon, and spice notes complement the initial impression of ripe red and black fruit. The flavors begin with a touch of sweetness suggesting strawberries, plums, and blackberries, whose richness is framed by ample acidity and firm tannin structure. The long finish displays toasty caramel and white pepper. 2006 Pierre Léon will improve in the cellar for 1 to 2 years and age well for 8 to 10 years from its release date. This classic pinot noir will pair beautifully with a wide range of dishes including osso buco, filet mignon topped with mushrooms, lamb chops, seared duck breast, and grilled Portobello mushroom.

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