

2008 PINOT NOIR PIERRE LÉON

- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: Nov. 2010
- Suggested Retail: \$38



WILLAKENZIE ESTATE

TASTING NOTES

Our 2008 Pierre Léon offers the promise of a long cellar life and a constantly evolving depth of character. It presents aromas of dried cherries, dried rose petals, and sandalwood giving way to juicy black fruits, violets, and eau de vie as it opens. The entry is rich, round, and structured moving seamlessly into a mid-palate full of black raspberries and cassis coupled with dark, musky, and woody tones to produce a long and memorable finish. It will improve for the next 3-5 years and age well for 10-12.

VINEYARDS

2008 Pierre Léon is a selection of different Estate grown Pinot Noir clones, including several Dijon clones, primarily 113, 114, and 115. 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: 24° --
pH: 3.55 -- TA: 6.5

WINEMAKING

We used our state of the art, gravity-flow winery to achieve a fully extracted and complex 2007 Pierre Léon. A cool maceration preceded the open-top, Burgundian-style fermentation for a total of 25 days of skin contact and daily punch-downs 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 (50% new) from a selection of coopers.

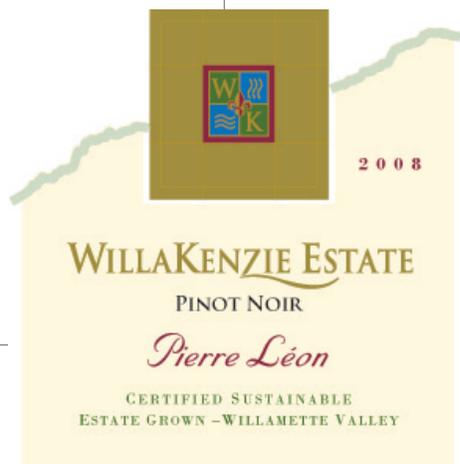
Alcohol: 14.2% -- pH: 3.7 -- TA: 5.8

VINTAGE

The 2008 vintage was a classic Oregon nail-biting, nerve-wracking exercise with a win on the finish line. Beginning with a cold late winter, 2008 continued into a very cool spring with March and April temperatures about 3 degrees below average. The 50% bud break mark was not reached until the 2nd of May, and 50% veraison, when roughly half of the berries have changed color, did not occur until September

5th. For a while it looked like we would have a disaster on our hands, but Mother Nature took mercy on us by delivering less than 1.5" of rain in September and 2.4" in October, with sunny days and cool nights in both months. The result is excellent ripeness due to prolonged hang time, good acidity and lower levels of alcohol. A winemaker's dream! We started harvest on October 1st, with the Terres Basses vineyard as usual, finishing on October 30th just before the

downpour began. We are extremely pleased with the 2008 wines, which show finesse, concentration and great balance.



www.willakenzie.com