

## 2010 PINOT NOIR PIERRE LÉON



# WILLAKENZIE ESTATE

- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: September 2012
- Suggested Retail: \$42

### TASTING NOTES:

This youthful wine features a striking ruby garnet color. Complex aromas of blackberry and red plum follow lively notes of black pepper, clove and forest floor. Red cherries and currants dominate the fruit components in the mouth while flavors of pepper and tobacco also emerge in harmony with the aromas. The texture is rich on entry and glides all the way to an impressively long, lush finish. Aging potential of 5 to 7 years. It will pair well with an olive crusted pork tenderloin, or a Vietnamese-style strip steak.

### VINEYARDS:

The 2010 *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: 2.3 tons/acre -- Brix: 23° -- pH: 3.45 --  
TA: 6.8

### WINEMAKING:

We used our state of the art, gravity-flow winery to achieve a fully extracted and complex 2010 *Pierre Léon*. A cool maceration preceded the open-top, Burgundian-style fermentation for a total of 25 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 8 months. The wine spent a total of 14 months in French oak barrels (50% new) from a selection of coopers.

Alcohol: 13.5 % -- pH: 3.55 -- TA: 6.1

### VINTAGE:

The 2010 vintage caused much anxiety in Oregon although it featured a relatively warm winter, especially February. Spring, however, was cold and wet, with May and June temperatures 8-10 degrees below average on most days. Budbreak occurred in the third week of April, but very little growth took place in the following weeks. Veraison was one of the latest on record, beginning at the end of August and completing in mid-September. The vintage was saved by a sunny and fairly dry October, contributing to good phenolic maturity, albeit at a lower than usual Brix level. Harvest started on October 19 with Terres Basses and finished on November 1 just before the rainy season. These wines are balanced with a lower level of alcohol, typically around 13.8, and they exhibit an excellent fruit profile.

