

# WILLAKENZIE ESTATE

## 2011 PIERRE LÉON PINOT NOIR

*ESTATE GROWN - WILLAMETTE VALLEY - SINGLE VINEYARD*



**VARIETAL**  
100% Pinot Noir

**CLONES**  
Dijon Clones 113, 114 & 115

**APPELLATION & AVA**  
Willamette Valley  
Yamhill-Carlton AVA

**VINEYARDS**  
25 acres planted with Dijon Clones  
113, 114, and 115

**TERROIR**  
Sedimentary WillaKenzie Soil

**HARVEST DATES**  
October 31-November 7, 2011

**HARVEST STATISTICS**  
Brix-23.5, pH-3.4, TA-7.0

**COOPERAGE**  
100% French oak from a  
variety of hand-picked coopers

**OAK**  
50% New Oak

**AGING**  
13 Months in French Oak Barrels

**SKIN CONTACT**  
23 Days

**MALOLACTIC FERMENTATION**  
6 Months

**BOTTLING DATES**  
January 23-25, 2013

**FINAL ANALYSIS**  
Alc-13.5%, pH-3.7, TA-5.1

**CLOSURE**  
Cork

**CERTIFICATIONS**  
Oregon Certified Sustainable Wine,  
LIVE & Salmon Safe

### TASTING NOTES

The 2011 Pierre Léon Pinot Noir is burgundy, red garnet and ruby to the eyes. On the nose is white pepper, dark fruit and herbal notes. On the palate you'll find round yet firm tannins, intriguing bright spicy notes, red and black currants and cranberries. Sensual and silky with a long finish. Enjoy this wine now through 2020.

### FOOD PAIRING

Pairs nicely with pork tenderloin stuffed with apricots or pruneau and pine nuts, or baked lamb lasagna with chèvre and rosemary.

