

2004 Estate Grown Pinot Blanc

Varietal: 100% Pinot Blanc

Appellation: Willamette Valley
Yamhill County

Production: 747 cases

Retail: \$18.00



VINTAGE

Beginning with normal rainfall, which filled our irrigation pond by the end of March, the 2004 vintage featured warm dry weather in March, leading to bud break by the end of the month. But in the latter part of May and early June, we experienced fairly cool weather, with bloom occurring at the beginning of June during a rainy and windy spell, giving us a poor fruit set. Veraison started at the beginning of August, concluding by the middle of the month. We enjoyed a moderately warm and dry summer, and then started harvest in the Terres Basses vineyard on September 9. This was followed by 10 days of unsettled weather with intermittent rainy periods, followed by drying winds and a long spell of dry warm weather. Thus the rains had no adverse conditions on the crop, and we resumed harvest in the Triple Black Slopes vineyard on September 22, finishing harvest with the Pinot Blanc on October 2nd. The 2004 vintage is characterized by low yields due to the poor set in June (only 1.38 tons per acre on average in the Pinot Noir), lovely ripe flavors and excellent balance between tannins, acidity and sugars. The wines of 2004 are fruity and elegant, but will be in very limited supply.

VINEYARDS

WillaKenzie Estate has seven acres of Pinot Blanc, planted in 1992, 1993, and 1995. The vines are planted at 1200 vines/acre, running north to south to allow for maximum sun exposure. All the vineyards are planted on Willakenzie soil, known for its excellent drainage. The clones used are true Pinot Blanc clones from the Alsace region of France. The plants are grafted onto phylloxera-resistant rootstock and trained into an upright, double guyot trellising system. Pinot Blanc requires a leaf removal around the fruit zone on both sides of the canopy to allow for good air circulation and exposure of the fruit to sunlight.

Yield: 2.7 tons/acre Brix: 24.2 TA: 7.3 pH: 3.2

WINEMAKING

We timed our harvest based on taste and physiological maturity. Our goal is to let the vines fully express the fruit qualities that are characteristic of the varietal. In our gravity-fed winery, we made the 2004 Pinot Blanc in a rich and complex Alsatian style. We pressed whole clusters, and after cold settling of the juice, inoculated with yeast from the Alsace region, chosen to enhance the fruit's aromatics. We fermented in stainless steel tanks slowly and at low temperatures to retain the freshness and subtlety of the fruit.

Alcohol: 14.5 % TA: 5.8 pH: 3.3 Residual sugar: 0.4%

TASTING PANEL COMMENTS

The 2004 Pinot Blanc displays a remarkably clear and bright color. Aromas of melon, pear and peach are complemented by hints of mango and honeysuckle. Stone fruit flavors make the first impression in the mouth, followed by green apple and mild citrus. Subtle minerality and crisp acidity balance the fruit to create a vibrant, complex wine that will be a pleasing summer aperitif and an excellent companion to shellfish and seafood dishes, pasta in a cream sauce, or cheese fondue. Serve well chilled.

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