

2005 Estate Grown Pinot Blanc

Varietal: 100% Pinot Blanc

Appellation: Willamette Valley
Yamhill County

Production: 1016 cases

Retail: \$18.00



VINTAGE

2005 started with an unusually warm and dry winter from January through the first half of March, resulting in an early bud break around March 15. The weather then turned wet and cold, so the vines did not grow until the next period of warm weather around mid April. Rain and cold returned in May and most of June. Bloom occurred around June 15, and the fruit set was just about normal for our site. The first pink berries appeared on August 3 with veraison throughout the vineyards during the last week of the month. We began harvest on September 27 in the Terres Basses blocks, but we stopped from September 29 until the first week of October due to showery conditions. Harvest resumed on October 5 with the Pinot Noir Kiana blocks and finished on October 20. Showery, cool weather persisted throughout that period and it was our attentive vineyard management practices that enabled WillaKenzie Estate to avoid rot and mildew. We picked all of our grapes in excellent condition at Brix levels ranging from 23.3° to 25.4°. The 2005 vintage produced wines with the power of the 2003 vintage and elegance reminiscent of the 2004 vintage.

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: 4.4 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 2005 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: 13.8 %

TA: 7.2

pH: 3.2

Residual sugar: 0.4%

TASTING PANEL NOTES

Powerful aromas of stone fruits, and pears are followed by hints of orange blossom and honeysuckle. The flavors follow the aromas, with the initial impression of ripe peach, apricot and pear beautifully balanced by a pleasing minerality and bright acidity. Suggestions of green apple and zesty lime bring this refreshing wine to a crisp finish. It will be a wonderful complement to a wide range of foods, including shellfish, seafood, sushi, grilled chicken and quiche. Serve well chilled.

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