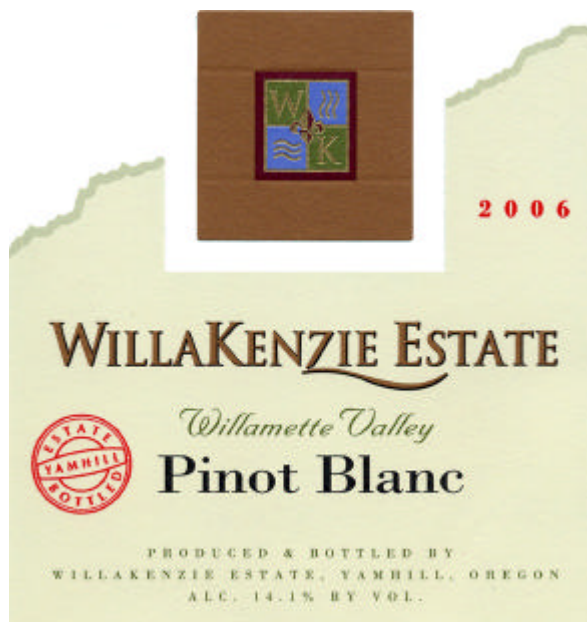


# 2006 Estate Grown Pinot Blanc

Varietal: 100% Pinot Blanc  
Appellation: Willamette Valley  
Yamhill-Carlton  
Production: 1051 Cases Cork-Free  
Retail: \$18.00



---

## VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Global Warming may affect us. Extremely wet December (over 14" of rain), several cold days in the low 20's around February 18 when the vines were fortunately dormant, 25 days at or above 90° F from May 15 until the end of August (4 of those above 100°F). This was followed by a relatively temperate and long harvest with a few showers, a bumper crop and great quality throughout the region. For the first time in 15 years we met our target yields for all varietals at WillaKenzie Estate. We started picking the first pass of the Terres Basses vineyard on September 13 and finished with the Gamay on October 9. Our Brix levels ranged from 23.5° to 27° in a few blocks of the new Jory Hills vineyard in Dundee. Thanks to our careful canopy management (minimal or no leaf pulling among other techniques), we were able to maintain a good acid balance. We are very enthusiastic about the quality and quantity of the 2006 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: 4.0 tons/acre      Brix: 24.3      pH: 3.2      TA: 7.2*

---

## 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 2006 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: 14.1 %      pH: 3.3      TA: 6.7      Residual sugar: 0.3%*

---

## TASTING PANEL NOTES

Bright and clear, with a pale straw color, the aromas of the 2006 Pinot Blanc display a complex blend of orange blossom and white flowers along with subtle Asian pear, lemongrass, stone fruit and mineral notes. A pleasing round mouth feel, which ends with a long finish, follows the clean, crisp attack. This fresh and juicy wine is delicious as an aperitif or as an accompaniment for shellfish, oysters and grilled peaches. Drink this wine now and over the next five years, and serve it moderately chilled.

For more information visit [www.willakenzie.com](http://www.willakenzie.com), e-mail us at [tastepinot@willakenzie.com](mailto:tastepinot@willakenzie.com) or call 503-662-3280