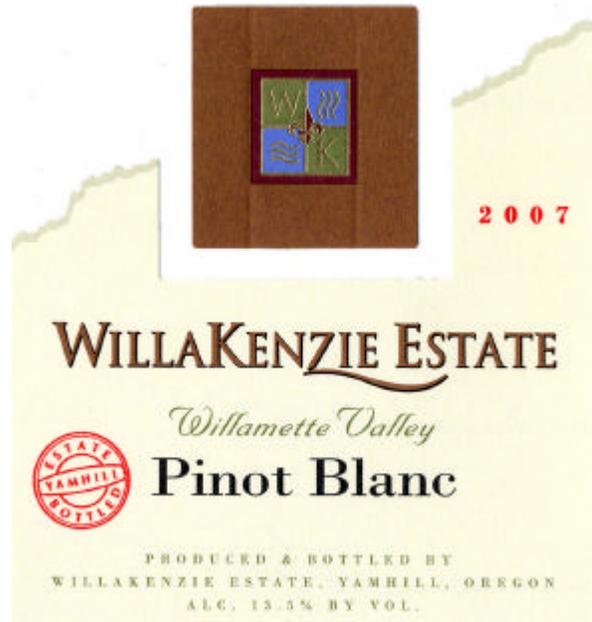


2007 Estate Grown Pinot Blanc

Varietal: 100% Pinot Blanc
Appellation: Willamette Valley
Yamhill-Carlton District
Production: 1160 Cases Cork-Free
Released: May 2008
Retail: \$18.00



VINTAGE

The 2007 vintage in Oregon will be remembered as a challenging one, requiring skills and dedication in the vineyard and winery in order to make great wines. Bud break occurred around April 8, but the vines did not start developing until late April due to cold rainy weather. Bloom took place around June 12, followed by a good set. Veraison did not occur until the second week of August because of a very cool summer. High temperatures never exceeded the low nineties, and some nights in September were unusually chilly (36°F!). A cool growing season is great for Pinot, since it is a cool climate grape. Unfortunately, the rains came in early, continuing steadily through the harvest with breaks between downpours. We started harvest with Terres Basses on September 27 and picked at 24.5° Brix. We finished harvest after 5.5" of rain on October 26. Most of the vineyards were harvested between 23° and 23.5° Brix. With good sanitary conditions in the vineyard due to very careful viticultural practices, we elected to wait as long as we could before picking to ensure tannin ripeness. We also made extensive use of our state-of-the-art cold storage facility to dry and dehydrate the grapes before processing them. We are extremely pleased with the results. The wines show great concentration, ripe tannins and lower levels of alcohol. Both Thibaud and Daniel rose to the challenge and demonstrated that knowledge and skill always pay off.

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: 5.0 tons/acre

Brix: 23.5°

pH: 3.2

TA: 7.5

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 this varietal. In our gravity-fed winery, we made the 2007 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: 13.5 %

Residual sugar: 0.2%

pH: 3.3

TA: 6.7

TASTING PANEL NOTES

With an attractive pale straw color our 2007 Pinot Blanc offers aromas of pear, grapefruit and green apple followed by hints of lemongrass and orange blossom. The initial palate impression displays a surprising touch of sweetness with flavors of peach, apricot and citrus, carried by bright acidity through the long finish. This balanced vibrant wine will pair beautifully with a wide variety of seafood, including oysters and shrimp, or a citrus gazpacho topped with crème fraîche. It will certainly age well for at least 3 years and, if consumed within 12 months of release, we suggest that you open it 30 minutes before serving. Keep chilled.

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