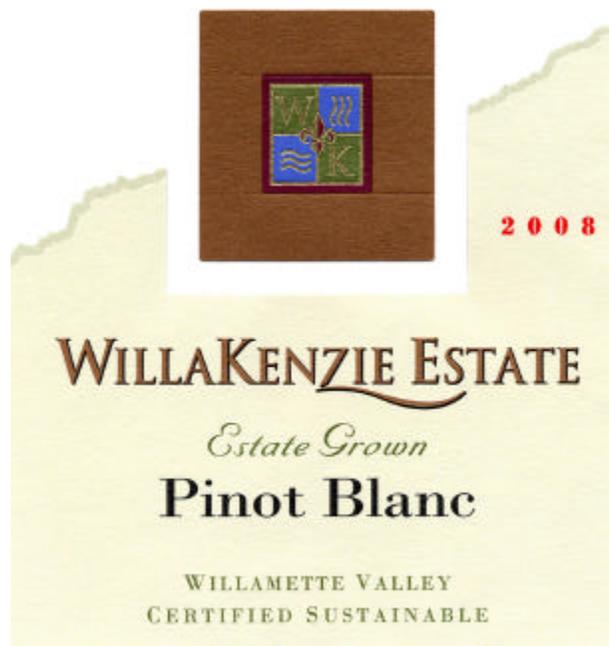


# 2008 Estate Grown Pinot Blanc

Varietal: 100% Pinot Blanc  
Appellation: Willamette Valley  
Yamhill-Carlton District  
Released: June 2009  
Retail: \$18.00



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## VINTAGE

The 2008 vintage was a classic Oregon nail-biting, nerve-wracking exercise with a win on the finish line. Beginning with a cold late winter, 2008 continued into a very cool spring with March and April temperatures about 3 degrees below average. The 50% budbreak mark was not reached until the 2<sup>nd</sup> of May, and 50% veraison, when roughly half of the berries have changed color, did not occur until September 5<sup>th</sup>. For a while it looked like we would have a disaster on our hands, but Mother Nature took mercy on us by delivering less than 1.5" of rain in September and 2.4" in October, with sunny days and cool nights in both months. The result is excellent ripeness due to prolonged hang time, good acidity and lower levels of alcohol. A winemaker's dream! We started harvest on October 1<sup>st</sup>, with the Terres Basses vineyard as usual, finishing on October 30<sup>th</sup> just before the downpour began. We are extremely pleased with the 2008 wines, which show finesse, concentration and great balance.

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## 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: 3.6 tons/acre      Brix: 23.5°      pH: 3.1      TA: 8.5*

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## 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 2008 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%      Residual sugar: 0.3%      pH: 3.3      TA: 6.6*

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## TASTING PANEL NOTES

The 2008 Pinot Blanc displays gemlike clarity and a pale green hue that makes the complex and powerful aromas that leap from the glass all the more surprising. The initial impression of stone fruits is followed by hints of lime, lemongrass, clover honey. The flavors follow the aromas with highlights of lively grapefruit, and gooseberry with a pleasing minerality combining to create a clean and refreshing palate impression. Crisp acidity balances the fruit while the finish offers silky texture and unexpected length. Enjoy this wine by itself as an aperitif, or pair it with shellfish, sushi, sashimi, Thai Food, and pasta primavera. It is ready to drink now, but will certainly benefit from 2 or 3 years in the cellar. Serve well 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