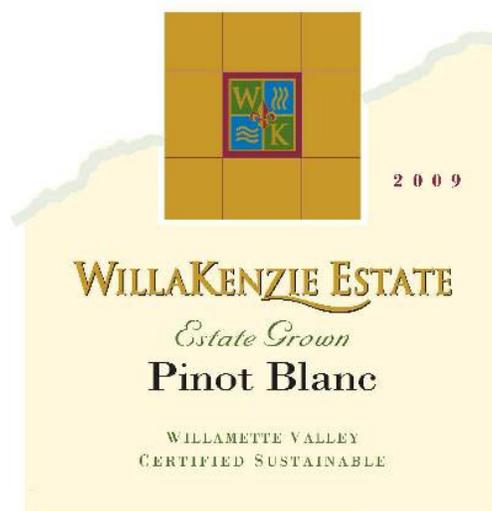


2009 Estate Grown Pinot Blanc

Varietal: 100% Pinot Blanc
Appellation: Willamette Valley
Yamhill-Carlton District
Released: June 2010
Retail: \$21.00



VINTAGE

The 2009 vintage started with a slightly delayed budbreak in the third week of April. After swift canopy growth from mid-May to June, full bloom ensued by June 18th, resulting in a healthy fruit set. By July, summer heat spells hastened fruit development and seed hardening. By executing a strategic leaf pulling program, we were able to delay exposing the fruit, despite the potential for sunburn damage, which was minimal compared to other sites in the valley where pulling was heavy and early. The growing season provided ample vegetative growth with a focus on maintaining a contained canopy, guiding the plant from green growth to fruit growth. Our clusters were abundant in number and plump with the start of veraison, from August 5th, onward. With appropriate hedging and fruit thinning, we managed to keep our target yields. The fruit matured progressively with very little fruit rot and increasingly lower yield, as dehydration set in. Harvest began on September 21st with Terres Basses and ended on October 12th. The over-all quality of the fruit was exceptional with full, heavy clusters, good color, and an ideal balance of sugars and acids.

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: 4.5 tons/acre Brix: 23.5° pH: 3.15 TA: 8.0

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 2009 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: 3.25 TA: 6.9

TASTING PANEL NOTES

The 2009 Pinot Blanc opens with aromas of exotic fruits, including grapefruit, gooseberry, guava and pineapple, along with perfumed honeysuckle, jasmine and orange blossom, with a hint of lemongrass. On the palate, this wine has flavors of honeydew, juicy grapefruit, green apple and stone fruits, marked with an initial richness and a hint of sweetness that evolves into a bright, fresh acidity. Enjoy this wine by itself as an aperitif, or pair it with raw sushi, shellfish, Thai Food, and pasta primavera. It is ready to drink now, but has the complexity to hold in the cellar for an additional 2 or 3 years. Serve well chilled.