

# WILLAKENZIE ESTATE

## 2012 PINOT BLANC

*ESTATE GROWN - WILLAMETTE VALLEY*



### VARIETAL

100% Pinot Blanc

### VARIETAL ORIGIN

Alsace

### APPELLATION & AVA

Willamette Valley  
Yamhill-Carlton AVA

### VINEYARDS

5.51 Acres

### TERROIR

Sedimentary Willakenzie Soil

### HARVEST DATE

October 13, 2012

### HARVEST STATISTICS

Brix: 23.8, pH: 3.3, TA: 7.5

### WHOLE CLUSTERS

100% Whole Cluster

### FERMENTATION

Whole clusters pressed into stainless steel tanks. No malolactic fermentation.

### BOTTLING DATE

May 23, 2013

### FINAL ANALYSIS

Alc: 14.2%, pH: 3.3, TA: 7.0

### RESIDUAL SUGAR

0.5%

### CLOSURE

Cork-Free

### CERTIFICATIONS

Oregon Certified Sustainable Wine,  
LIVE & Salmon Safe

### TASTING NOTES

The 2012 Pinot Blanc displays a pale yellow hue with a surprise glint of gold. Honeydew melon, Bosc pear, citrus and green apple aromas are found on the nose. The palate offers Meyer lemon, apricot, almonds, white flowers and apples. This riper vintage is showing perfect bright and crisp acidity, a creamy and thick texture, and a long lovely finish. This Pinot Blanc will age for 4 to 5 years, but is delicious and drinkable now. Serve well chilled.

### FOOD PAIRING

Pairs well with seared scallops, crab louie salad, shrimp or lobster.

