

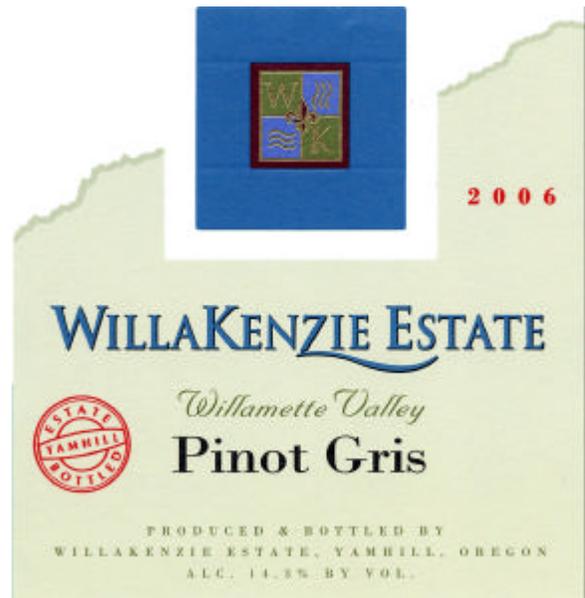
2006 Estate Grown Pinot Gris

Varietal: 100% Pinot Gris

Appellation: Willamette Valley
Yamhill-Carlton

Production: 4830 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 27.0° 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 eighteen acres of Pinot Gris, 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 Pinot Gris clones from the Alsace region of France, grafted onto phylloxera-resistant rootstocks and trained into an upright, double guyot trellising system

Yield: 3.7 tons/acre

Brix: 24.5

pH: 3.3

TA: 6.5

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 the varietal. In our gravity-fed winery, we made the 2006 Pinot Gris 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 optimize the freshness and subtlety of the fruit.

Alcohol: 14.3 %

pH: 3.4

TA: 6.0

Residual sugar: 0.5%

TASTING PANEL NOTES

A beautiful golden color and aromas of white peach, mango, honeysuckle, starfruit and flint characterize the 2006 Pinot Gris. Lush and silky in the mouth, this wine has great intensity and balance with enough acidity to make it especially compatible with Asian foods such as curries, white fish including halibut and sole, seafood bisque and chilled melon soup. Drink it now and over the next five years, and serve it moderately chilled.