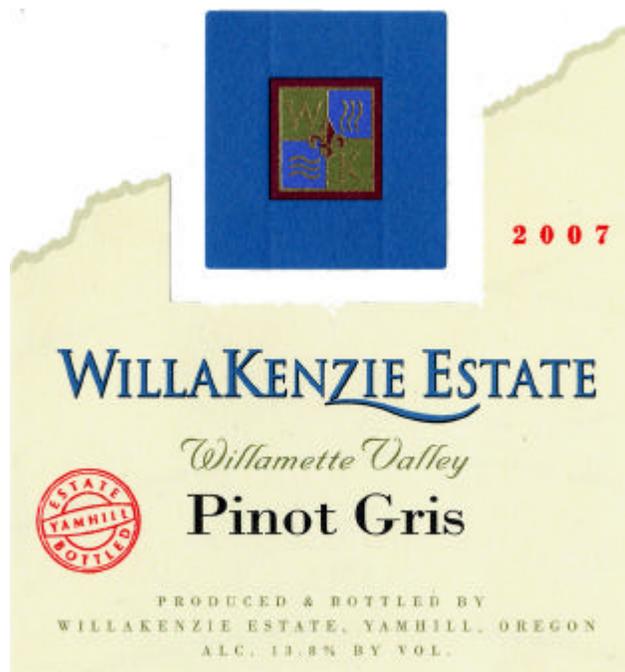


# 2007 Estate Grown Pinot Gris

Varietal: 100% Pinot Gris  
Appellation: Willamette Valley  
Yamhill-Carlton District  
Production: 5684 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 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: 3.8 tons/acre*

*Brix: 24.0°*

*pH: 3.3*

*TA: 7.0*

## 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 the varietal. In our gravity-fed winery, we made the 2007 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: 13.8 %*

*Residual sugar: 0.35%*

*pH: 3.4*

*TA: 6.2*

## TASTING PANEL NOTES

Excellent clarity and an appealing green-gold color create a pleasant first impression in the glass. Aromas of peach, pear, melon and pineapple are complemented by subtle floral tones including clover and fruit tree blossom. The flavors follow the aromas with the addition of apricot and apple. The mouthfeel is round and full with a crisp attack, sweeter mid-palate and nice acidity returning on the long finish. The wine will cellar well at least 3 years. Enjoy by itself as an aperitif, with prawns in a cream sauce over angel hair pasta, hazelnut crusted halibut, or salmon marinated in the wine and topped with sprigs of rosemary during grilling. Serve well chilled.