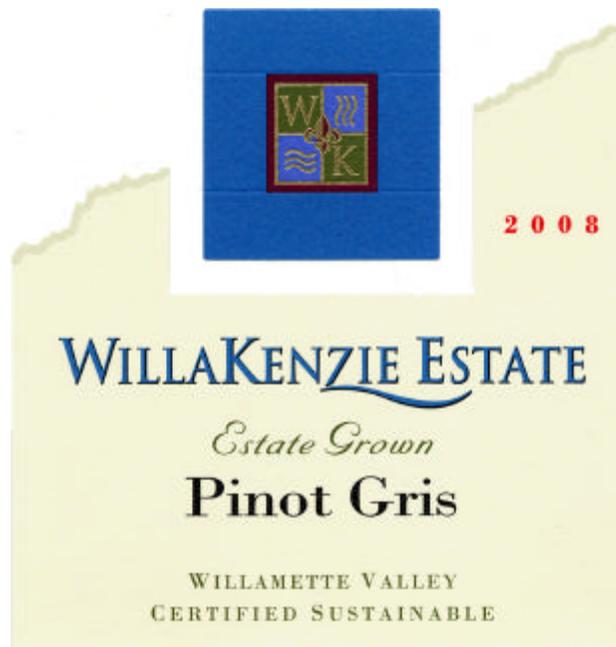


2008 Estate Grown Pinot Gris

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



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 2nd of May, and 50% veraison, when roughly half of the berries have changed color, did not occur until September 5th. 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 1st, with the Terres Basses vineyard as usual, finishing on October 30th just before the downpour began. We are extremely pleased with the 2008 wines, which show finesse, concentration and great balance.

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: 3.0 tons/acre Brix: 24.0° pH: 3.2 TA: 7.4

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 2008 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: 14.1% Residual sugar: 0.3% pH: 3.3 TA: 6.6

TASTING PANEL NOTES

Aromas of fresh pear, peach and apricot are followed by undertones of melon, green apple, lemon zest and orange blossom. The peach and pear notes carry through to the flavor profile complemented by tropical fruit tones of pineapple, papaya and kiwi. Rich and smooth in the mouth with a mouthwatering finish, the wine will be an excellent companion for a wide variety of foods including smoked salmon, grilled halibut or Ahi tuna with mango salsa, chicken and pork, blue cheeses, Asian fare, fish tacos or a vegetable curry. Enjoy now or cellar for 2 to 3 years. Serve moderately chilled.

For more information visit www.willakenzie.com, e-mail us at tastepinot@willakenzie.com or call 503-662-3280