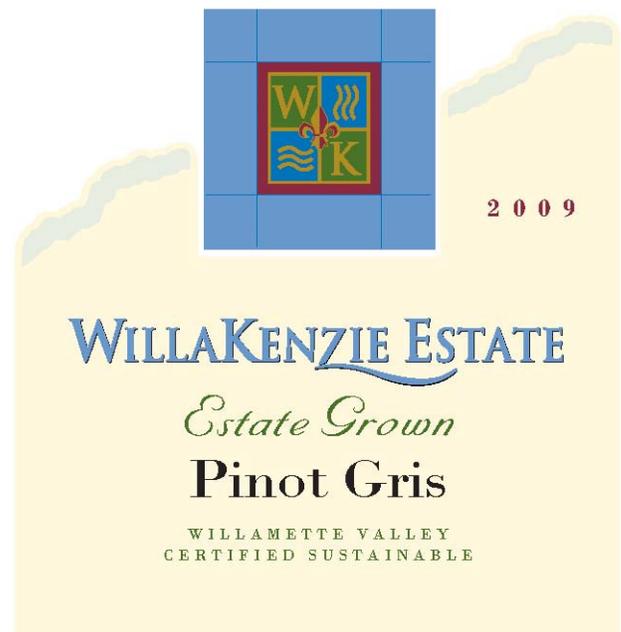


2009 Estate Grown Pinot Gris



Varietal: 100% Pinot Gris
Appellation: Willamette Valley
Yamhill-Carlton District
Released: May 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 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: 4.0 tons/acre Brix: 24.0° pH: 3.25 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 2009 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: 14.2 % Residual sugar: 0.5% pH: 3.35 TA: 6.5

TASTING PANEL NOTES

Exciting aromatics include tropical fruits of ripe melon, lychee, passion fruit, papaya, mango and pineapple, with a hint of spice. The wine has a creamy texture with rich flavors of honey, juicy Asian pears, lemon meringue and fresh pineapple. There's a smooth transition mid-palate heading toward bright acids, which imparts a perfect balance of sweetness and acidity. This wine is an excellent companion for a wide variety of foods including Indian and Asian dishes, Ahi tuna, tempura, and lighter fish. 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