

2010 Estate Grown Pinot Gris

- Varietal: 100% Pinot Gris
- Appellation: Yamhill-Carlton
- Release Date: May 2011
- Suggested Retail: \$21



WILLAKENZIE ESTATE

TASTING NOTES:

The yellow-golden hued 2010 Pinot Gris exhibits an evolved nose of red apple and young coconut intermixed with wet stones and white pepper on the nose. With fresh kiwi and citrus notes on the palate the flavors start soft and build to a crisp finish. The pronounced acidity is complemented by notes of honeysuckle, lemon sherbert, toasted bread, candied pear and tart pineapple on the finish. With great acidity and energy we think this wine will pair best with something fresh like prociutto e melone, or even a bright, creamy squash soup.

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: 2.8 tons/acre Brix: 23.0° pH: 3.3
T.A.: 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 2010 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: 13.5 % R.S.: 0.3% pH: 3.35 TA: 6.5

VINTAGE:

The 2010 vintage caused much anxiety in Oregon although it featured a relatively warm winter, especially February. Spring, however, was cold and wet, with May and June temperatures 8-10 degrees below average on most days. Budbreak occurred in the third week of April, but very little growth took place in the following weeks. Veraison was one of the latest on record, beginning at the end of August and completing in mid September. The vintage was saved by a sunny and fairly dry October, contributing to good phenolic maturity, albeit at a lower than usual Brix level. Harvest started on October 19 with Terres Basses and finished on November 1 just before the rainy season. The wines are balanced, with a lower level of alcohol, typically around 13.8, and they exhibit an excellent fruit profile.

