

WILLAKENZIE ESTATE

2011 PINOT MEUNIER

ESTATE GROWN - WILLAMETTE VALLEY



VARIETAL
100% Pinot Meunier

VARIETAL ORIGIN
Champagne

APPELLATION & AVA
Willamette Valley
Yamhill-Carlton AVA

VINEYARDS
3.59 Acres

TERROIR
Sedimentary WillaKenzie Soil

HARVEST DATE
November 9, 2011

HARVEST STATISTICS
Brix-22.5, pH-3.4, TA-7.0

COOPERAGE
100% French oak from a
variety of hand-picked coopers

OAK
20% New Oak

AGING
10 Months in French Oak Barrels

SKIN CONTACT
20 Days

MALOLACTIC FERMENTATION
7 Months

BOTTLING DATE
September 18, 2012

FINAL ANALYSIS
Alc-13.5%, pH-3.6, TA-5.6

CLOSURE
Cork-Free

CERTIFICATIONS
Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

Gorgeous dark garnet in color with purple tones. Lush red fruit flavors of cranberry and raspberry on the nose with a dusting of white pepper and red currant. The palate follows the nose with well-integrated, soft, round tannins and a bright, refreshing finish that leaves the red fruit flavor lingering. Drink now or age for 5-7 years.

FOOD PAIRING

We recommend pairing with grilled salmon, scallops, or goat cheese and pizza.

