

WILLAKENZIE ESTATE

2012 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
October 9, 2012

HARVEST STATISTICS
Brix-24.5, pH-3.3, TA-6.5

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

OAK
20% New Oak

AGING
10 Months in French Oak Barrels

SKIN CONTACT
21 Days

MALOLACTIC FERMENTATION
7 Months

BOTTLING DATE
September 18, 2013

FINAL ANALYSIS
Alc-14.2%, pH-3.65, TA-5.1

CLOSURE
Cork-Free

CERTIFICATIONS
Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

The 2012 Pinot Meunier is a beautiful dark purple with deep red hues. Aromas of strawberry, cherry pipe tobacco, bacon, blueberry, and tea, can be found on the nose of this wine. The 2012 Pinot Meunier is light to medium bodied with flavors of dark cherry, anise, plum and pepper on the palate. Big tannins build up with great acid providing a nice round mouthfeel and velvety finish. Enjoy this wine now or age for 5 to 7 years from release.

FOOD PAIRING

We recommend pairing with grilled pork chops with rhubarb chutney.

