

WILLAKENZIE ESTATE

2013 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 15, 2013

HARVEST STATISTICS
Brix-23, pH-3.55, TA-6

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
6 Months

BOTTLING DATE
August 27, 2014

FINAL ANALYSIS
Alc-13.5%, pH-3.75, TA-4.8

CLOSURE
Cork-Free

CERTIFICATIONS
Oregon Certified Sustainable Wine,
LIVE & Salmon Safe

TASTING NOTES

The 2013 Pinot Meunier is a beautiful ruby red. Aromas of black tea leaf, cassis, plum, and white pepper can be found on the nose of this wine. The 2013 Pinot Meunier is medium bodied with flavors of strawberry and toffee on the palate. It has a smooth mid-palate and a touch of toast and smoke in the long round finish. Enjoy this wine now or age for 5 to 7 years from release.

FOOD PAIRING

We recommend pairing with hazelnut crusted pork chops with grilled peaches.

