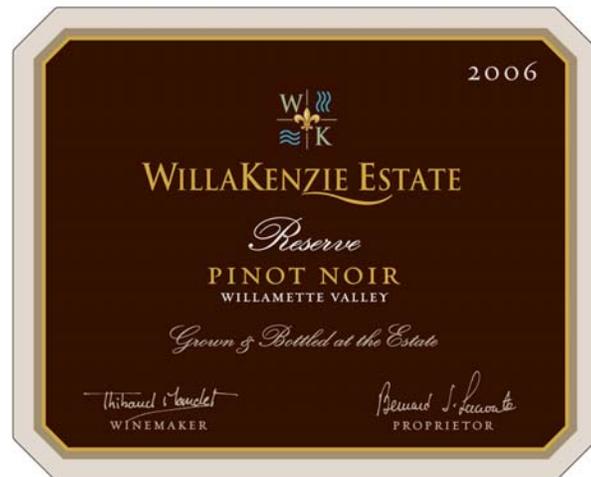


2006 Estate Grown Pinot Noir Reserve

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Released: August 2010
Retail: \$150.00



VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Climate Change may affect us. December was extremely wet - (14+'' of rain), several cold days in the low 20's around February 18 when the vines were fortunately dormant, 25 days at or above 90° F from May 15 until the end of August (4 of those above 100°F). This was followed by a relatively temperate and long harvest with a few showers, a bumper crop and great quality throughout the region. For the first time in 15 years we met our target yields for all varietals. We started picking the first pass of the Terres Basses vineyard on September 13 and finished with the Gamay on October 9. Our Brix levels ranged from 23.5° to 27° in a few blocks of the new Jory Hills vineyard in Dundee. Thanks to our careful canopy management (minimal or no leaf pulling among other techniques), we were able to maintain a good acid balance.

VINEYARDS

The 2006 Reserve was made from a selection from the the "Triple Black Slopes" and the "Terres Basses" vineyard. Triple Black Slopes is composed of 4 blocks facing due south. Each slope is separated from the other by canyons where blackberries and quails abound. As the name indicates (it comes from the black diamond ski slopes designation), it is the steepest part of the vineyard and we farm the "slopes" with narrow track tractors and our best tractor drivers. The elevation varies from 500' to 675'. The vineyard was planted in 1999 to Dijon clones 114 and 777. The rows are oriented north-south with an average density of 1750 plants per acre, and the vines are trained into an upright double guyot trellising system. The combination of the steep terrain, the south-facing orientation and the clonal selection contributes to the intensity of the wine.

Yield: 2.6 tons/acre

Brix: 25.0°

pH: 3.6

TA: 6.0

The Terres Basses vineyard is the lowest block of the Estate vineyards, ranging in elevation from 320' to 390'. The soil composition of this parcel is quite different from the rest of the Estate and is a key contributor to the wine specificity. The vineyard was planted in 1997 to Dijon clones 113, 115. The rows are oriented north-south with an average density of 1750 plants per acre, and the vines are trained into an upright double guyot trellising system. This section of the vineyard does require a small amount of irrigation in the summer due to the structure of the soil.

Yield: 2.6 tons/acre

Brix: 24.5°

pH: 3.6

TA: 6.1

WINEMAKING

The 2006 Reserve was made from a barrel selection of the wines we believe reflect the best expression of the Willakenzie Terroir. In 2006 the selection came primarily from the Terres Basses and Triple Black Slopes vineyards and we limited the production to 4 barrels. We used all new French super premium barrels from Francois Frères and Saury (100% new oak). The wood was air dried for three years then the barrels specially hand crafted by the coopers for super premium wines, and yes they charge accordingly for the barrels! The wine was kept in the barrels for 18 months, then aged further in the bottle until now.

Alcohol: 14.1 %

pH: 3.8

TA: 5.2

TASTING PANEL COMMENTS

The 2006 Reserve opens up with intense aromas of red and black fruits (primarily cherry and black currant), floral tones, spices, and coffee. Rich, opulent flavors of ripe, black cherries, spice, caramel, and earthy tones fill the mouth. The tannins both from fruit and wood are round and well balanced with acidity and concentration. The finish is incredibly long and complex. The wine is powerful and highly structured, but smooth and lush. We recommend this wine be cellared for another 4 to 5 years to show its true potential. As a side note, the 2002s from Willakenzie are drinking beautifully today and so will the 2006 Reserve in 5+ years. This wine is truly a world-class Pinot that will age well for 10 to 15 years.

For more information visit www.willakenzie.com, e-mail us at tastepinot@willakenzie.com or call 503-662-3280