

2007 Pinot Noir Reserve

- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: Fall 2011
- Suggested Retail: \$150



WILLAKENZIE ESTATE

TASTING NOTES:

This is our second release of the Reserve wine, which was selected from the best 4 barrels in the cellar and has aged in bottle for over two years. This wine is pomegranate in color with a sweet nose of black cherries, vanilla, and a hint of winter spice. Medium to full-bodied, the balance of juicy fruit, crisp acidity, silky tannins and toasty wood seamlessly integrate to offer the ultimate Pinot Noir experience. The palate shows a mouth-watering profile of cherry kirsch and red plums while also offering vanilla, earth, and forest floor. We think this wine will pair well with foods that do not overtake its playful nuances such as guinea fowl with raisins, or a quail with pomegranate reduction sauce. The 2007 Reserve will be best in 2-3 years, and will age for at least 12.

VINYARDS:

The 2007 Reserve was made from a selection from the Triple Black Slopes and the Terres Basses vineyards. Triple Black Slopes is composed of 4 blocks facing due south. As the name indicates, 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 combination of the steep terrain, the south-facing orientation and the clonal selection contributes to the intensity of the wine.

Yield: 2 tons/acre -- Brix: 24° -- pH: 3.55 -- TA: 6.2

WINEMAKING:

We used our state of the art, gravity-fed winery to achieve a fully extracted and complex Pinot Noir. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 23 days of skin contact and daily punchdowns by 'Bigfoot', our mechanical punchdown device. The wine was then gravity fed directly to barrels where it underwent 100% Malolactic fermentation during the next 7 months. The wine spent a total of 16 months in 75% new French oak barrels from a selection of four coopers. This wine is unfiltered and unfinned.

Alcohol: 14.1 % -- pH: 3.75 -- TA: 5.6

VINTAGE:

The 2007 vintage in Oregon will be remembered as a challenging one, requiring skill and dedication in the vineyard and winery in order to make great wines. The vines did not start developing until late April due to cold rainy weather. Bloom took place around June 12, followed by a good set. Veraison did not occur until mid August because of a very cool summer. High temperatures never exceeded the low-90s, and some nights in Sept. were unusually chilly (36°F!). A cool growing season is great for Pinot, since it is a cool climate grape. Unfortunately, the rains came in early, continuing steadily through the harvest with breaks between downpours. We started harvest in Terres Basses on Sept. 27 and picked at 24.5° Brix. We finished harvest after 5.5" of rain on Oct. 26. Most of the vineyards were harvested between 23° and 23.5° Brix. With good sanitary conditions in the vineyard due to very careful viticultural practices, we elected to wait as long as we could before picking to ensure tannin ripeness. We also made extensive use of our state of the art cold storage facility to dry and dehydrate the grapes before processing them.