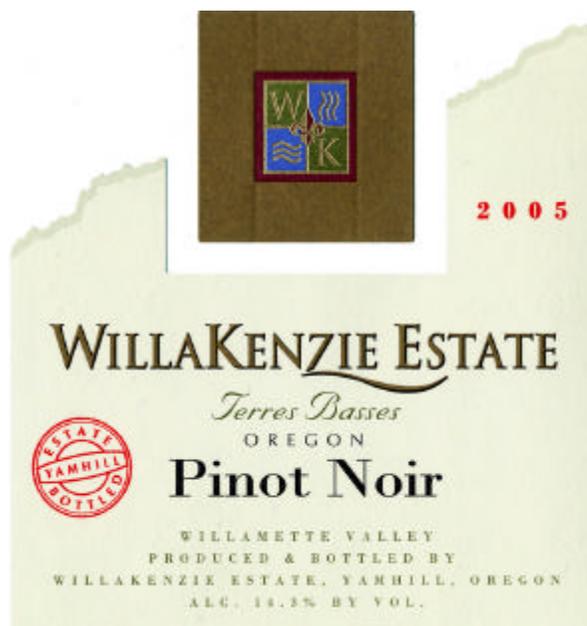


# 2005 Estate Grown Pinot Noir Terres Basses

Varietal: 100% Pinot Noir  
Appellation: Willamette Valley  
Yamhill-Carlton District  
Production: 394.5 Cases (789 6-Packs)  
Release Date: March 2008  
Retail: \$ 60.00



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## VINTAGE

2005 started with an unusually warm and dry winter from January through the first half of March, resulting in an early bud break around March 15. The weather then turned wet and cold, so the vines did not grow until the next period of warm weather around mid April. Rain and cold returned in May and most of June. Bloom occurred around June 15, and the fruit set was just about normal for our site. The first pink berries appeared on August 3 with veraison throughout the vineyards during the last week of the month. We began harvest on September 27 in the Terres Basses blocks, but we stopped from September 29 until the first week of October due to showery conditions. Harvest resumed on October 5 with the Pinot Noir Kiana blocks and finished on October 20. Showery, cool weather persisted throughout that period, but our attentive vineyard management practices enabled WillaKenzie Estate to avoid rot and mildew. We picked all of our grapes in excellent condition at Brix levels ranging from 23.3° to 25.4°. The 2005 vintage produced wines with the power of the 2003 vintage and elegance reminiscent of the 2004 vintage.

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## VINEYARDS

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: 2.0 tons/acre*

*Brix: 24.8*

*pH: 3.50*

*TA: 6.6*

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## WINEMAKING

In our gravity-fed winery, the 2005 Terres Basses was handcrafted to achieve a fully extracted and complex style. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 27 days of skin contact and daily punchdowns by 'Bigfoot', our pneumatic 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 14 months in 50% new French oak from a selection of coopers and was bottled unfiltered and unfinned.

*Alcohol: 14.3 %*

*pH: 3.80*

*TA: 5.6*

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## TASTING PANEL COMMENTS

The beautiful, dark ruby color of this wine immediately suggests its depth. Rich aromas of cranberry, cassis, and plum are followed by hints of earthiness, tobacco, and subtle tangerine peel. The flavors offer both red and black fruit; black cherry, blackberry, and blueberry combining with rhubarb and pomegranate for a complex, satisfying palate impression and a long finish. This is a big wine, whose intense fruit is well balanced by bright acidity and supple tannins. 2005 Terres Basses will improve for 2 to 3 years from its release date and will cellar well for at least 10. Pair it with duck in a cherry sauce, lamb, roasted pheasant with raisins, or gilled Ahi tuna. Open and decant one hour before serving.

For more information visit [www.willakenzie.com](http://www.willakenzie.com), e-mail us at [tastepinot@willakenzie.com](mailto:tastepinot@willakenzie.com) or call 503-662-3280