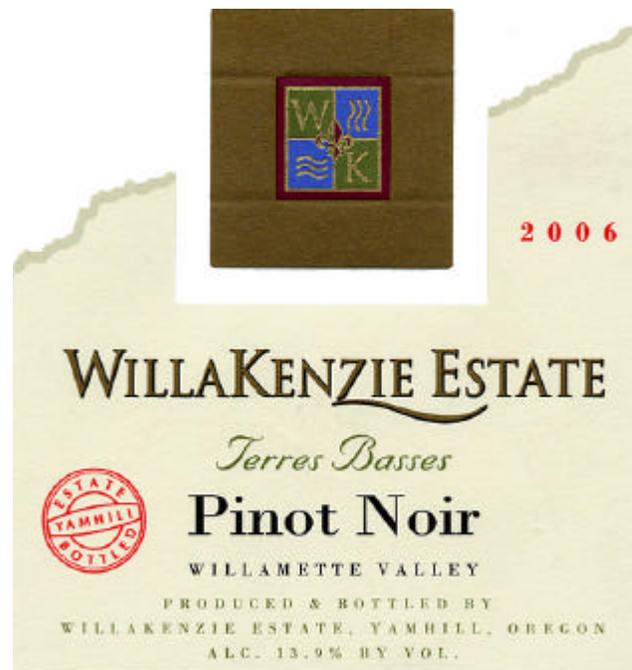


2006 Estate Grown Pinot Noir Terres Basses



Varietal: 100% Pinot Noir

Appellation: Willamette Valley
Yamhill-Carlton District

Released: March 2009

Retail: \$60.00 **Cellar Club Price: \$42.00**

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. We are very enthusiastic about the quality and quantity of the 2006 vintage.

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: 2.6 tons/acre

Brix: 24.5°

pH: 3.6

TA: 6.1

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 22 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 6 months. The wine spent a total of 14 months in 50% new French oak from a selection of coopers and was bottled unfiltered and unfined.

Alcohol: 13.9 %

pH: 3.80

TA: 5.2

TASTING PANEL COMMENTS

Terres Basses is quite distinctive in the nose with sweet strawberry, cherry, and blackberry augmented by intriguing citrus peel, pomegranate and spice. Dark ripe fruit tones continue in the mouth, with black cherry, cassis and blackberry flavors coating the palate. The long finish carries hints of licorice and mint. The scale of this wine is immensely satisfying, yet it retains balance and subtlety. Pair with leg of lamb, chuck roast, or vegetable lasagna. It will benefit from 1 or 2 years in the cellar and age well for 8 to 10 years from its release date. We recommend that you open the wine an hour before serving.

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