

2010 PINOT NOIR TERRES BASSES



- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: February 2013
- Suggested Retail: \$65

WILLAKENZIE ESTATE

TASTING NOTES:

Dark ruby in color, the 2010 Pinot Noir Terres Basses shows off handsome aromas of chocolate, tanned leather, stewed plums, cassis and cigar box. Extremely well-balanced and structured, the body sports exceptional volume and concentration from beginning to end. A persistent and gratifying finish of black licorice, blackberry and earth complete this outstanding 2010 effort. One of the best of the vintage, this wine should age well for 10+ years, and should be cellared for 1 to 2 years from release. If opening sooner, decant at least one hour before serving. We recommend pairing with a delicious duck breast with hoisin prune sauce or marinated pepper steak.

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: 2.2 tons/acre Brix: 23.0° pH: 3.55
TA: 6.5

WINEMAKING:

In our gravity-fed winery, the 2010 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 24 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 8 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: 13.5 % pH: 3.65 TA: 5.2

VINTAGE:

The 2010 vintage caused much anxiety in Oregon although it featured a relatively warm winter, especially February. Spring, however, was cold and wet, with May and June temperatures 8-10 degrees below average on most days. Budbreak occurred in the third week of April, but very little growth took place in the following weeks. Veraison was one of the latest on record, beginning at the end of August and completing in mid-September. The vintage was saved by a sunny and fairly dry October, contributing to good phenolic maturity, albeit at a lower than usual Brix level. Harvest started on October 19 with Terres Basses and finished on November 1 just before the rainy season. These wines are balanced with a lower level of alcohol, typically around 13.8, and they exhibit an excellent fruit profile.

