

2005 Estate Grown Pinot Noir Thibaud's Cuvée

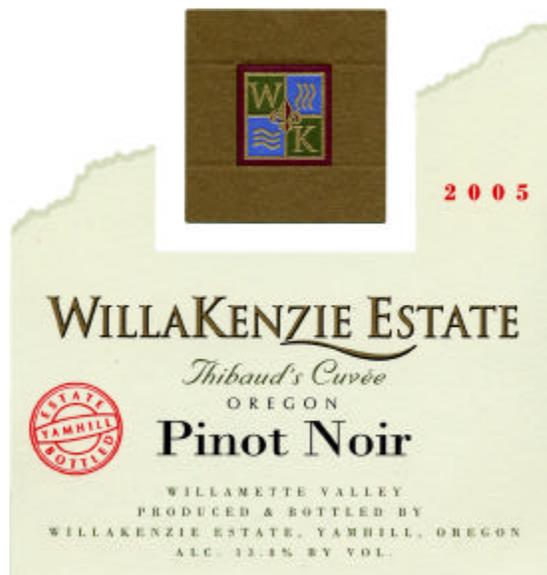
Varietal: 100% Pinot Noir

Appellation: Willamette Valley

Production for

Cellar Club: 220 Cases Cork-Free

Retail: \$36.00



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, and it was our attentive vineyard management practices that 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.

VINEYARDS

2005 Pinot Noir Thibaud's Cuvée is a selection of different Estate grown Pinot Noir clones, including several Dijon clones such as #113, #115, #114. WillaKenzie Estate has a total of 68 acres of Pinot Noir. The vines are planted at 1200 to 1800 vines/acre, running north to south, allowing for maximum sun exposure. All the vineyards are planted on Willakenzie soil, a type known for its excellent drainage. The plants are grafted onto phylloxera-resistant rootstock and trained into an upright, double guyot trellising system.

Yield: 2.3 Tons per acre average

Brix: 24.0°

pH: 3.50

TA: 6.50

WINEMAKING

We made the 2005 Pinot Noir Thibaud's Cuvée in our gravity-flow winery with the goal of achieving a wine that is rich and elegant, yet also fresh and approachable when young. A cool maceration preceded the open-top, Burgundian-style fermentation that averaged 20 days of skin contact and daily punchdowns. Following fermentation, the wine was blended with the press wine in a tank, settling for several days before being racked to barrels where over the next 6 months it went through malolactic fermentation. Winemaker Thibaud Mandet selected lots reserved for our six vineyard designated Pinot Noirs that had aged for a total of 10 months in French oak (30% new) from a variety of coopers. He was assisted in the blending process by S.F. Bay Area sommelier Andrew Green, who will offer the wine exclusively at his Village Pub Restaurant in Woodside. WillaKenzie Estate bottled 100% of the 2005 Pinot Noir Thibaud's Cuvée with screw cap closures.

Alcohol : 13.8%

pH: 3.80

TA: 4.90

TASTING PANEL COMMENTS

Thibaud's Cuvée shows a bright garnet color whose clarity previews the lifted aromas of fresh red and black fruits, underlain by a pleasing earthiness and a suggestion of violets. Vibrant flavors of plum and cherry are augmented by sweet blackberry and crisp red currant, followed by dark chocolate and spice. Finishing long with a hint of citrus peel and caramel, this medium-bodied wine creates an elegant palate impression with fine fruit-acid balance and supple tannins. It is ready to drink now and will also benefit from three to five years in the cellar. Pair with seared veal, roasted chicken, or duck, and grilled salmon or sip with appetizers in the company of friends.

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