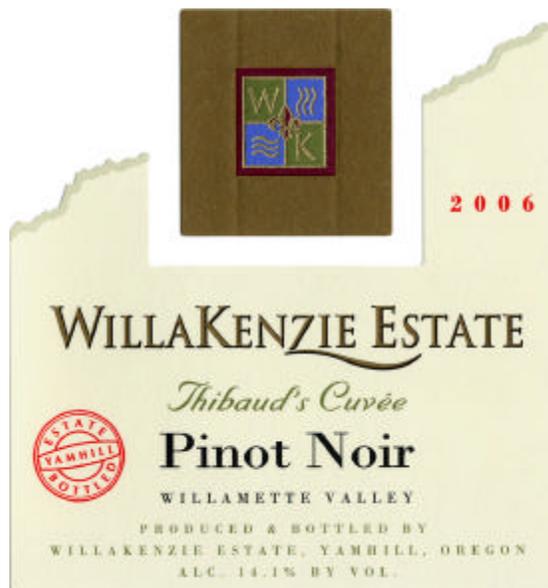


2006 Estate Grown Pinot Noir Thibaud's Cuvée

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Released: April 2008
Retail: \$38.00



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

2006 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. The grapes were harvested in excellent condition between September 27th and October 10th.

Yield: 2.7 Tons per acre average

Brix: 25.0°

pH: 3.60

TA: 5.7

WINEMAKING

We made the 2006 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 5 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 2006 Pinot Noir Thibaud's Cuvée with screw cap closures.

Alcohol : 14.1%

pH: 3.80

TA: 5.0

TASTING PANEL COMMENTS

Lifted aromas of red and black fruit are followed by tones of licorice, spice, and caramel. Flavors of fresh cranberry, raspberry, red currant and blackcurrant create a lively palate impression with a hint of citrus zest on the finish. This juicy, medium-bodied Pinot Noir has good acidity and firm, but integrated tannins to balance its fruit forward character. Enjoyable now, it will age well for 3 to 5 years from the release date and pair well with a wide variety of dishes, including roast pork loin with cranberry compote, grilled salmon with asparagus and sun dried tomatoes, and even a fresh rhubarb tart.

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