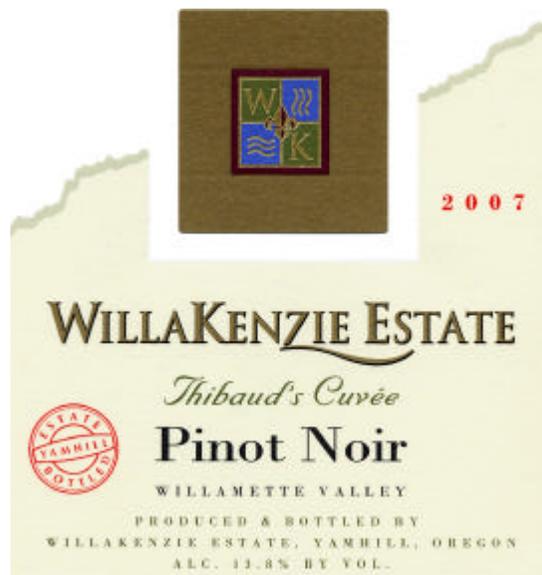


# 2007 Estate Grown Pinot Noir Thibaud's Cuvée

Varietal: 100% Pinot Noir  
Appellation: Willamette Valley  
Released: May 2009  
Retail: \$38.00



## VINTAGE

The 2007 vintage in Oregon will be remembered as a challenging one, requiring skills and dedication in the vineyard and winery in order to make great wines. Bud break occurred around April 8, but the vines did not start developing until late April due to cold rainy weather. Bloom took place around June 12, followed by a good set. Veraison did not occur until the second week of August because of a very cool summer. High temperatures never exceeded the low nineties, and some nights in September were unusually chilly (36°F!). A cool growing season is great for Pinot, since it is a cool climate grape. Unfortunately, the rains came early, continuing steadily through the harvest with breaks between downpours. We started harvest with Terres Basses on September 27 and picked at 24.5° Brix. We finished harvest after 5.5" of rain on October 26. Most of the vineyards were harvested between 23° and 23.5° Brix. With good sanitary conditions in the vineyard due to very careful viticultural practices, we elected to wait as long as we could before picking to ensure optimum ripeness. We also made extensive use of our state-of-the-art cold storage facility to dry and dehydrate the grapes before processing them. We are extremely pleased with the results. Both vineyard manager Daniel Fey and winemaker Thibaud Mandet rose to the challenge and demonstrated that knowledge and skill always pay off.

## VINEYARDS

2007 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 30<sup>th</sup> and October 10<sup>th</sup>.

*Yield: 2.5 Tons per acre average*

*Brix: 23.6°*

*pH: 3.55*

*TA: 6.0*

## WINEMAKING

We made the 2007 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 7 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, California. WillaKenzie Estate bottled all of the 2007 Pinot Noir Thibaud's Cuvée with screw cap closures.

*Alcohol : 13.8%*

*pH: 3.75*

*TA: 5.4*

## TASTING PANEL COMMENTS

The wine presents aromas of bright red fruit underlain by subtle earth and cedar tones. Red currant, cranberry, red cherry dominate the flavor profile, followed by spice and caramel on the finish. This medium-bodied wine combines fresh, lifted fruit with bright acidity to create an elegant, refined palate impression. Pair with roasted chicken, filet mignon in a red wine reduction or a tofu, vegetable stir fry. It will improve with 1 to 2 years in the cellar and age well for 6 to 7 years from its release date.

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