

2008 PINOT NOIR THIBAUD'S CUVÉE

- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: Dec. 2010
- Suggested Retail: \$38



WILLAKENZIE ESTATE

TASTING NOTES

A lush, dark garnet Pinot Noir with lifted aromatics of blackberries, red plums, and violets as well as hints of tobacco and spearmint. Sweet red and black fruits continue on the palate, leading to well-integrated tannins, good balance, and a long finish with complements of toast and caramel. It will improve with 1 to 2 years in the cellar and will age well for 6 to 7 years from its release date.

VINEYARDS

Our '08 Thibaud's Cuvée is a selection of Pinot Noir clones, including several Dijon clones such as #113, #115, and #777. The vines are planted at 1200 to 1800 vines/acre, running north-south 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 October 1st and October 29th. Yield: 2.2 tons/acre -- Brix: 23.5° -- pH: 3.55 -- TA: 6.5

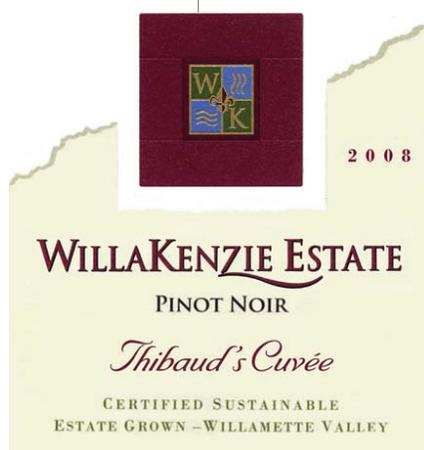
WINEMAKING

We made the '08 Thibaud's Cuvée 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 with daily punch-downs. The wine settled 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 vineyard-designated Pinot Noirs that had aged for a total of 11 months in French oak (30% new) from a variety of coopers. He was assisted in the blending process by sommelier Andrew Green, who will offer the wine exclusively in his S.F. Bay Area restaurants.
Alc: 14.2% -- pH: 3.75 -- TA: 5.8

VINTAGE

The 2008 vintage was a classic Oregon nail-biting, nerve-wracking exercise with a win on the finish line. Beginning with a cold late winter, 2008 continued into a very cool spring with March and April temperatures about 3 degrees below average. The 50% bud break mark was not reached until the 2nd of May, and 50% veraison, when roughly half of the berries have changed color, did not occur until September 5th. For a while it looked like we would have a disaster on our hands, but Mother Nature took mercy on us by delivering less than 1.5" of rain in September and 2.4" in October, with sunny

days and cool nights in both months. The result is excellent ripeness due to prolonged hang time, good acidity and lower levels of alcohol. A winemaker's dream! We started harvest on October 1st, with the Terres Basses vineyard as usual, finishing on October 30th just before the downpour began. We are extremely pleased with the 2008 wines, which show finesse, concentration and great balance.



www.willakenzie.com