

# WILLAKENZIE ESTATE

## 2011 THIBAUD'S CUVÉE PINOT NOIR *ESTATE GROWN - WILLAMETTE VALLEY*



VARIETAL  
100% Pinot Noir

CLONES  
Dijon Clones 113, 115, 777

APPELLATION & AVA  
Willamette Valley  
Yamhill-Carlton AVA

TERROIR  
Sedimentary WillaKenzie Soil  
Volcanic Jory Soil

HARVEST DATES  
October 28 - November 15, 2011

HARVEST STATISTICS  
Brix: 23, pH: 3.5, TA: 7.0

COOPERAGE  
100% French oak from a  
variety of hand-picked coopers

OAK  
30% New Oak

AGING  
10 Months in French Oak Barrels

SKIN CONTACT  
20 Days

MALOLACTIC FERMENTATION  
7 Months

BOTTLING DATE  
September 18, 2012

FINAL ANALYSIS  
Alc: 13.5%, pH: 3.7, TA: 5.2

CLOSURE  
Cork-Free

CERTIFICATIONS  
Oregon Certified Sustainable Wine,  
LIVE & Salmon Safe

### TASTING NOTES

Deep garnet tones. Spices, blueberry, wild cherry and floral hints are found on the nose. A rich entry with toasted oak and roasted nut flavors. Round tannins and a long, smooth finish complete this well-crafted, rich wine. The 2011 Thibaud's Cuvée Pinot Noir is a substantial wine, which is very enjoyable now and will hold on for another 5 to 7 years.

### FOOD PAIRING

We recommend pairing with a delicious barbecued lamb chop, pulled pork sliders or herbed roasted chicken with grilled vegetables.

