

# WILLAKENZIE ESTATE

## 2012 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 2-18, 2012

HARVEST STATISTICS  
Brix: 24.0, pH: 3.35, TA: 6.7

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

OAK  
30% New Oak

AGING  
10 Months in French Oak Barrels

SKIN CONTACT  
23 Days

MALOLACTIC FERMENTATION  
6 Months

BOTTLING DATE  
August 22, 2013

FINAL ANALYSIS  
Alc: 14.2%, pH: 3.7, TA: 5.0

CLOSURE  
Cork-Free

CERTIFICATIONS  
Oregon Certified Sustainable Wine,  
LIVE & Salmon Safe

### TASTING NOTES

The 2012 Thibaud's Cuvée Pinot Noir is ruby in color with purple edges. Aromas of raspberry, black currant, cherry, dates, and a hint of lilac are found on the nose. There is a sweet attack on the palate with complex notes of black fruit, red fruit and hibiscus. Toasty white pepper and caramel linger in the long finish. The 2012 Thibaud's Cuvée is a substantial wine, which is very enjoyable now and will hold well for 5 to 7 years from its release.

### FOOD PAIRING

This wine is extremely versatile and will pair well with appetizers, charcuterie, cheese, fish, poultry, pork and even steak.

