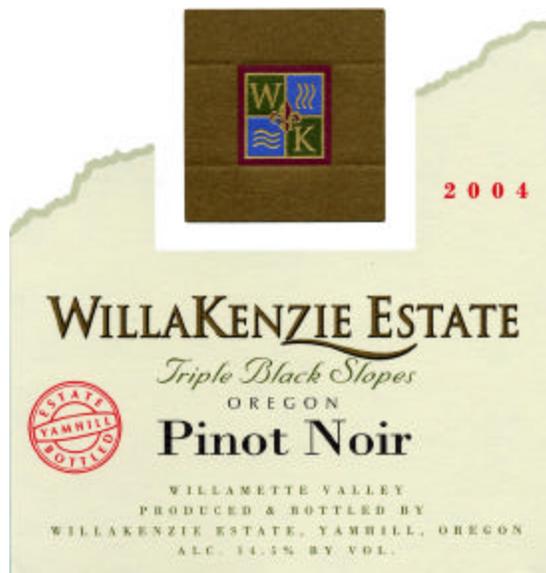


2004 Estate Grown Pinot Noir Triple Black Slopes

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Production: 329.5 Cases (653 6-Packs)
Retail: \$ 55.00



VINTAGE

The year began with normal rainfall, which filled our irrigation pond by the end of March. Bud break occurred at the end of that month. Bloom started in early June during a rainy and windy spell, giving us a very light fruit set. We enjoyed a moderately warm and dry summer, and started harvesting on September 9. This was followed by 10 days of unsettled weather with intermittent rainy periods, followed by drying winds and a long spell of dry warm weather. The rains had no adverse effect on the crop, and we resumed picking on September 22, finishing harvest with the Pinot Blanc on October 2. The 2004 vintage is characterized by low yields due to the light set in June (only 1.38 tons per acre on average for Pinot Noir), lovely ripe flavors and excellent balance between tannins, acidity and sugars. The wines of 2004 are fruity and elegant, but they are in very limited supply and will surely sell out quickly. All of our 2004 Estate Pinot Noirs are now offered in 6 Packs and in a more elegant bottle which better reflects their style and status.

VINEYARDS

The "Triple Black Slopes" vineyard is composed of 4 blocks facing due south. Each slope is separated from the other by canyons where blackberries and quails abound. As the name indicates (it comes from the black diamond ski slopes designation), it is the steepest part of the vineyard and we farm the "slopes" with narrow track tractors and our best tractor drivers. The elevation varies from 500' to 675'. The vineyard was planted in 1999 to Dijon clones 114 and 777. The rows are oriented north-south with an average density of 1750 plants per acre, and the vines are trained into an upright double guyot trellising system. The combination of the steep terrain, the south-facing orientation and the clonal selection contributes to the intensity of the wine.

Yield: 1.3 tons/acre

Brix: 24.9°

pH: 3.65

TA: 6.0

WINEMAKING

In our gravity-fed winery, the 2004 Triple Black Slopes Pinot Noir was handcrafted to achieve a fully extracted and complex style. A cool maceration preceded the open-top, Burgundian style fermentation for a total of 21 days of skin contact and daily punchdowns by 'Bigfoot', our pneumatic punchdown device. The wine was then gravity fed directly to barrels where it underwent 100% malolactic fermentation during the next 7 months. The wine spent a total of 14 months in 50% new French oak from a selection of coopers.

Alcohol: 14.5 %

pH: 3.75

TA: 5.2

TASTING PANEL COMMENTS

This wine is made from grapes grown on the Estate's steepest slopes, 45° in some places, which resemble the steepest and most demanding ski runs, designated by triple black diamonds. Living up to this name, Pinot Noir Triple Black Slopes offers complexity, character and concentration year after year. In the 2004 vintage, the wine presents intense color and powerful aromas of dark fruit with highlights of pepper and cocoa over a firm earthy backbone. Flavors of black cherry, black currant, plum and blackberry dominate the luscious palate impression, followed by hints of anise, vanilla and cola in the lengthy finish. The fruit concentration is balanced by good acidity and framed by round, well-integrated tannins. A wine of this scale will continue to improve for the next three to five years and age for at least ten. It will complement such dishes as roasted or grilled game, chicken casserole, grilled swordfish or tuna, and dark chocolate. We recommend that you open this pinot noir at least an hour before serving.

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