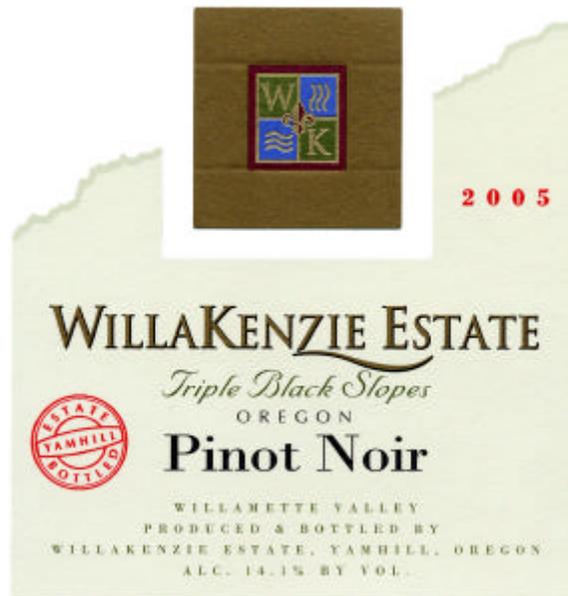


2005 Estate Grown Pinot Noir Triple Black Slopes

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Production: 393 Cases (786 6-Packs)
Released: March 2008
Retail: \$ 60.00



VINTAGE

2005 started with an unusually warm and dry winter from January through early March, resulting in an early bud break around March 15. The weather then turned wet and cold, so the vines did not grow until the next period of warm weather around mid April. Rain and cold returned in May and most of June. Bloom occurred around June 15, and the fruit set was just about normal for our site. The first pink berries appeared on August 3 with veraison throughout the vineyards during the last week of the month. We began harvest on September 27 in the Terres Basses blocks, but we stopped from September 29 until the first week of October due to showery conditions. Harvest resumed on October 5 with the Pinot Noir Kiana blocks and finished on October 20. Showery, cool weather persisted throughout that period, but our attentive vineyard management practices enabled WillaKenzie Estate to avoid rot and mildew. We picked all of our grapes in excellent condition at Brix levels ranging from 23.3° to 25.4°. The 2005 vintage produced wines with the power of the 2003 vintage and elegance reminiscent of the 2004 vintage.

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: 1.9 tons/acre

Brix: 24.5°

pH: 3.5

TA: 6.8

WINEMAKING

In our gravity-fed winery, the 2005 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 22 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: 14.1 %

pH: 3.8

TA: 5.3

TASTING PANEL COMMENTS

With a beautifully clear and deep ruby color, the wine presents intense black fruit aromas, including ripe plum and cherry complemented by subtle violet and spice tones. The flavors offer layers of dark fruit, including black cherry, blackberry, and blackcurrant with hints of anise and caramel on the lingering finish. Fine fruit-acid balance and well integrated tannins provide excellent structure to support such concentration. This luscious, complex wine will benefit greatly from 3 to 5 years in the cellar and will age well for 8 to 10 years from its date of release. When you choose to enjoy the wine, we suggest that you decant it one hour prior to serving. It will pair beautifully with roasted or grilled wild game such as pheasant or venison, as well as grilled swordfish, or hearty, tomato-based pasta.

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