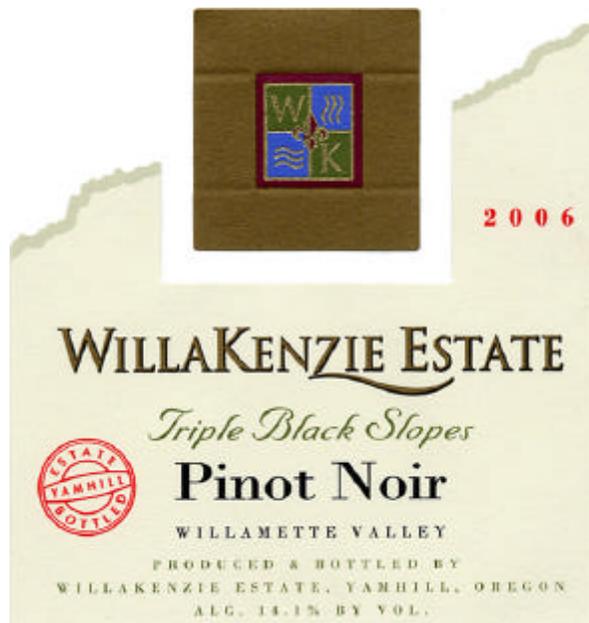


2006 Estate Grown Pinot Noir Triple Black Slopes

Varietal: 100% Pinot Noir
Appellation: Willamette Valley
Yamhill-Carlton District
Released: March 2009
Retail: \$60.00



VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Climate Change may affect us. December was extremely wet (14+” of rain), several cold days in the low 20’s around February 18 when the vines were fortunately dormant, 25 days at or above 90° F from May 15 until the end of August (4 of those above 100°F). This was followed by a relatively temperate and long harvest with a few showers, a bumper crop and great quality throughout the region. For the first time in 15 years we met our target yields for all varietals. We started picking the first pass of the Terres Basses vineyard on September 13 and finished with the Gamay on October 9. Our Brix levels ranged from 23.5° to 27° in a few blocks of the new Jory Hills vineyard in Dundee. Thanks to our careful canopy management (minimal or no leaf pulling among other techniques), we were able to maintain a good acid balance. We are very enthusiastic about the quality and quantity of the 2006 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: 2.6 tons/acre

Brix: 25.0°

pH: 3.6

TA: 6.0

WINEMAKING

In our gravity-fed winery, the 2006 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 6 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: 5.2

TASTING PANEL COMMENTS

Striking clarity and intensity of color announce 2006 Triple Black Slopes. Complex aromas begin with red and black fruit tones followed by suggestions of violets, pipe tobacco, and vanilla. Flavors of blackcurrant, black cherry, strawberry and raspberry are concentrated, while hints of espresso, cedar and spice linger on the long finish. The wine is focused and elegant. It will pair well with seared flank steak, lamb shepherds’ pie, fall vegetables with polenta, or a dark chocolate torte. It will certainly improve from 1 or 2 year of cellaring and age well for at least 10 years from its release date. We recommend that you open the wine an hour before serving.

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