

# 2007 Estate Grown Pinot Noir Triple Black Slopes

Varietal: 100% Pinot Noir  
Appellation: Willamette Valley  
Yamhill-Carlton District  
Released: February 2010  
Retail: \$60.00



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## VINTAGE

2007 was a cool and challenging vintage with bloom around June 12, followed by a good set but a late veraison. The fall rains came early, continuing steadily through the harvest with breaks between downpours. We began harvest in Terres Basses on September 27 and picked at 24.5° Brix. We finished harvest after 5.5" of rain on October 26. Most of the vineyards were harvested between 23° and 23.5° Brix. With good sanitary conditions in the vineyard due to very careful viticultural practices, we waited as long as we could before picking to ensure tannin ripeness. We also made extensive use of our state of the art cold storage facility to dry and dehydrate the grapes before processing them, so the wines show great concentration, ripe tannins and lower levels of alcohol. Both winemaker Thibaud Mandet and vineyard manager Daniel Fey demonstrated that knowledge, skill and patience always pay off.

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## 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: 24.0°*

*pH: 3.55*

*TA: 6.2*

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## WINEMAKING

In our gravity-fed winery, the 2007 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 24 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 15 months in 50% new French oak from a selection of coopers.

*Alcohol: 14.1 %*

*pH: 3.8*

*TA: 5.3*

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## TASTING PANEL COMMENTS

Scents of concentrated darker fruits suggest crème de cassis, currants, blueberries and blackberries, which are accompanied by dried herbs, bramble, dried rose petals, violets and green tea leaves. The wine is elegantly balanced with crisp, upfront acidity and soft, sweet tannins that linger. Flavors of mixed red and black fruits, including blackberry, black cherry, strawberry and rhubarb, offer a pleasant juiciness, which juxtapose nicely with vanilla crème flavors and caramel that comes from the oak in the soft, long finish. It will certainly improve from 1 or 2 years of cellaring and age well for at least 10 years from its release date. Pair with Beef Bourgeois, grilled lamb chops with rosemary and flageolets, or slow cooked duck with blueberry reduction and puff pastry. We recommend that you open the wine an hour before serving.

For more information visit [www.willakenzie.com](http://www.willakenzie.com), e-mail us at [tastepinot@willakenzie.com](mailto:tastepinot@willakenzie.com) or call 503-662-3280