

2010 PINOT NOIR TRIPLE BLACK SLOPES



- Varietal: 100% Pinot Noir
- Appellation: Yamhill-Carlton
- Release Date: February 2013
- Suggested Retail: \$65

WILLAKENZIE ESTATE

TASTING NOTES:

The 2010 Pinot Noir Triple Black Slopes is ruby in color, slightly lighter than Terres Basses. It reveals a breathtaking perfume of forest floor, leather, smoke, earth, black cherry, and blackberry that leaps from the glass. On the palate, it is opulent and super-concentrated with a serious grip and a satin texture that glides to an elegant close. Flavors of black cherry, blackberry, smoke and sweet spice follow the nose revealing nicely integrated tannins and a refined structure. This wine should age well for 10+ years, and should be cellared for 1 to 2 years from release. If opening sooner, decant at least one hour before serving. We recommend pairing with hearty French dishes such as Coq au Vin or Beef Bourguignon.

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: 2.0 tons/acre Brix: 23.0° pH: 3.5
TA: 6.5

WINEMAKING:

In our gravity-fed winery, the 2010 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 23 days of skin contact and daily punch downs by 'Bigfoot', our pneumatic punch down device. The wine was then gravity fed directly to barrels where it underwent 100% malolactic fermentation during the next 8 months. The wine spent a total of 14 months in 50% new French oak from a selection of coopers.

Alcohol: 13.5 % pH: 3.6 TA: 5.3

VINTAGE:

The 2010 vintage caused much anxiety in Oregon although it featured a relatively warm winter, especially February. Spring, however, was cold and wet, with May and June temperatures 8-10 degrees below average on most days. Budbreak occurred in the third week of April, but very little growth took place in the following weeks. Veraison was one of the latest on record, beginning at the end of August and completing in mid-September. The vintage was saved by a sunny and fairly dry October, contributing to good phenolic maturity, albeit at a lower than usual Brix level. Harvest started on October 19 with Terres Basses and finished on November 1 just before the rainy season. These wines are balanced with a lower level of alcohol, typically around 13.8, and they exhibit an excellent fruit profile.

