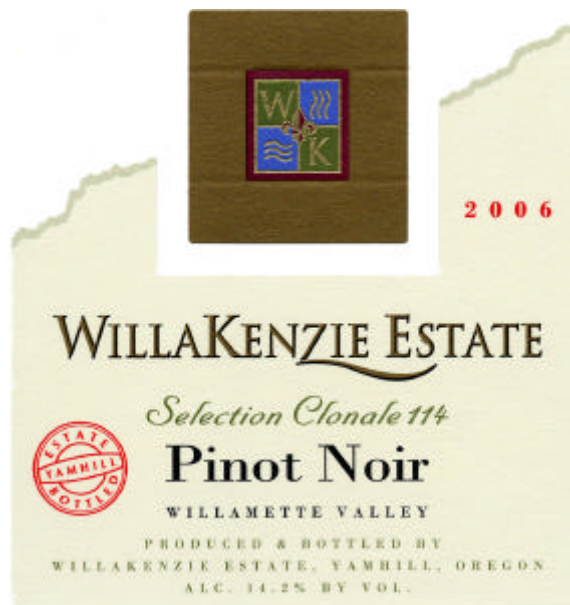


# 2006 Estate Grown Pinot Noir “Clone 114”

Varietal: 100% Pinot Noir  
Appellation: Willamette Valley  
Yamhill-Carlton District  
Production: 248 cases, Cellar Club Only  
Retail: \$36.00 - **Cellar Club \$ 30.60**



## VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Global Warming may affect us. Extremely wet December (over 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 at WillaKenzie Estate. 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 27.0° 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.

## PINOT NOIR CLONES

Starting in the early 1980's, new Pinot Noir clonal material from the University of Dijon was made available to Oregon State University and UC Davis. At WillaKenzie Estate, we have decided to plant as many of these newly available clones as possible in order to maximize the palette of aromas and flavors in the wines. The new clones do not have the same "romantic" names as the previous selections, designated by the area where they originated (for example Pommard), but instead carry numbers such as Clone 113, 114, 115, and 777.

*Yield: 2.8 tons/acre*

*Brix: 25.0*

*pH: 3.6*

*TA: 6.0*

## WINEMAKING

In our gravity-fed winery, this 2006 Pinot Noir Clone 114 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 60% new French oak from a selection of coopers. The wine was bottled unfiltered and unfined.

*Alcohol: 14.2 %*

*pH: 3.8*

*TA: 5.1*

## TASTING PANEL COMMENTS

Aromas of ripe red and black fruits are complemented by subtle floral tones, black tea, and a touch of earthiness. In the mouth the wine is round and full with flavors of sweet cherry, blackberry, and raspberry followed by cola and lingering caramel on the finish. Tannins are noticeable, but well integrated. The wine will benefit from 1 or 2 years in the cellar and age well for at least 7 to 8 years from its release date. Pair with pork loin, duck, and roast chicken or enjoy with halibut marinated in the wine and seared with a bing cherry compote. 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