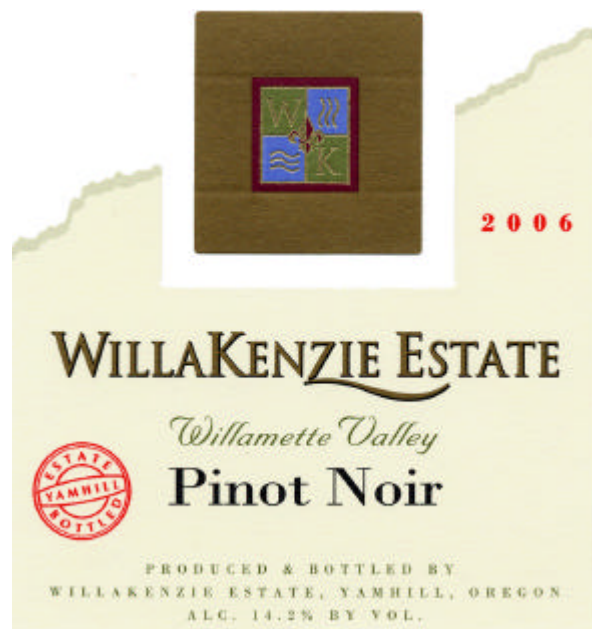


# 2006 Estate Grown Pinot Noir Willamette Valley

Varietal: 100% Pinot Noir  
Appellation: Willamette Valley  
Production: 7964 Cases Cork-Free  
Released: February 2008  
Retail: \$25.00



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## VINTAGE

2006 was a year of extremes for Oregon and perhaps a harbinger of how Global Warming may affect us. We had an extremely wet December (over 14" of rain), several cold days in the low 20's around February 18 when the vines were fortunately dormant, and 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° 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.

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## VINEYARDS

2006 Pinot Noir Willamette Valley is a selection of different Estate grown Pinot Noir clones, including several Dijon clones such as 113, 114, and 115. WillaKenzie Estate has a total of 67 acres of Pinot Noir. The vines are planted at 1200 to 1800 vines/acre, running north to south, allowing for maximum sun exposure. All the vineyards are planted on WillaKenzie soil, a type known for its excellent drainage. The plants are grafted onto phylloxera-resistant rootstock and trained into an upright, double guyot trellising system.

*Brix: 24.5°*

*pH: 3.60*

*TA: 5.50*

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## WINEMAKING

We made the 2006 Pinot Noir Willamette Valley in our gravity-flow winery with the goal of achieving a rich and elegant style. A cool maceration preceded the open-top, Burgundian-style fermentation that averaged 20 days of skin contact with daily punch downs. Following fermentation, the wine was blended with the press wine in a tank where it settled for several days before being racked to barrels. After aging for a total of 10 months in French oak (20% new) from a variety of coopers, the individual lots were blended to obtain a wine that is fresh and approachable when young. WillaKenzie Estate bottled 100 % of the 2006 Pinot Noir Willamette Valley with screw cap closures.

*Alcohol : 14.2%*

*pH: 3.80*

*TA: 5.0*

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## TASTING PANEL COMMENTS

Lively aromas of raspberry, cranberry and cherry are complemented by tones of dried rose petal, spice and cedar. The wine is vibrant and juicy in the mouth, with initial flavors of strawberry, fresh raspberry and plum, finishing with darker tones of plum, blackberry and a hint of caramel. The bright fruit is balanced by good acidity and round, well-integrated tannins to create a wine that is accessible and a pleasure to drink. It is ready now and will continue to improve for 2 to 3 years from its release date. Enjoy by itself as an aperitif and with roast chicken, pork chops, pâté or grilled salmon.