



WILLAKENZIE ESTATE

2022 ESTATE GAMAY NOIR

YAMHILL-CARLTON | ESTATE GROWN

WILLAKENZIE ESTATE

WillaKenzie Estate is located in the Yamhill-Carlton AVA in the Northern Willamette Valley, Oregon. The winery was established in 1991 by Bernard Lacroute, who was inspired by the Estate's dynamic rolling hills that reminded him of his Burgundian roots. The Estate is named for the marine sedimentary soil series on which the vineyard is planted, in keeping with tradition that great wines reflect a true sense of place. WillaKenzie remains committed to its sustainable practices by preserving the biodiversity of the land and is Oregon's first LIVE certified winery (#001).

VINEYARD SOURCING

WillaKenzie Estate is one of a small handful of estates in Oregon to grow this variety, which we have crafted at our estate since 1993. Our Gamay Noir is a rustic, light-bodied wine and a true reflection of the estate and the varietal in its flavor intensity and structure.

VINTAGE NOTES

Bud break came early after a warm and dry winter. In April, a late frost event damaged buds on some early blocks across the region. Once flowering occurred in early July after a long, cold spring, the weather had transitioned fully to beautiful summertime conditions. Thankfully, we wound up having much better grapevine yields than anticipated. The later flowering also meant we knew harvest was going to be late, with most of it happening in October. The resulting wines from 2022 are classically Willamette Valley in style - lively and well-balanced wines with beautiful flavors.

VITICULTURE & WINEMAKING

Grapes were hand harvested on October 7th, 2022. After picking, roughly 60% of the grapes were placed in a stainless-steel tank and blanketed with carbon dioxide where they stayed, undisturbed for 14 days while undergoing carbonic maceration. During carbonic maceration, fermentation happens inside the intact grape. After carbonic maceration, the grapes are pressed, and the primary fermentation is completed in a stainless-steel tank by indigenous yeast. The remaining 40% of the grapes were destemmed and fermented separately by indigenous yeast and pressed after 13 days.

ALCOHOL: 12.8%

PH: 3.45 TA: 5.9 g/L

ÉLEVAGE

7 months in French oak (20% new)

COMPOSITION

100% Gamay Noir

SUSTAINABILITY

- LIVE Certified
- Salmon-Safe

TASTING NOTES

Aromas of boysenberry, mulberry, cocoa powder, and baking spice. The dark fruit profile carries over to the palate framed by electric acidity and sleek, graceful tannins.

PRODUCTION

257 cases

SRP

\$48