

WILLAKENZIE

2021 PINOT NOIR

WILLAMETTE VALLEY

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

YAMHILL-CARLTON AVA 60% WillaKenzie Estate: Sedimentary soil, brings dark fruit and savory notes

DUNDEE HILLS AVA 40% Jory Hills Vineyard: Volcanic soil, displays lush texture and red fruit

VINTAGE NOTES

Overall, the 2021 growing season was warm, dry and lovely. Berries and grape cluster weights were slightly reduced as a result of both cool, wet weather during flowering as well as very dry conditions during the summer. Dry, sunny and nearly picture-perfect conditions continued well into harvest. The lower yields and stunning weather contributed to wines with beautiful fruit flavors, richness and balance.

VITICULTURE & WINEMAKING

Grapes were harvested by hand from select parcels on the WillaKenzie Estate located in Yamhill-Carlton sub-AVA and Jory Hills Vineyard located in the Dundee Hills sub-AVA between September 10th and September 26th, 2019. The grapes from each of those blocks were fermented separately and spent approximately three weeks on their skins before being transferred to French Oak barrels. The wines then spent approximately 12 months in barrel prior to blending and bottling.

ALCOHOL: 14.2%

PH: 3.60 TA: 5.3 g/L

ÉLEVAGE

12 months French oak (30% new)

SUSTAINABILITY

- LIVE-Certified
- Salmon-Safe

TASTING NOTES

This wine offers notes of black cherry, black raspberry, rosewater, and rooibos tea along with hints of baking spice. Those flavors carry onto a supple and balanced palate with refined tannins and great length.

PRODUCTION

5,232 cases