



WILLAKENZIE ESTATE

2023 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

After a long, cold winter, bud break finally happened at the end of April. Once spring arrived, temperatures rose quickly and the weather was beautiful for all of May, causing flowering in early June. The majority of the growing season had moderate daytime temperatures and cool evenings, but we did have some late season warmth roll into the valley during veraison. This warm weather advanced grape development, so vintage started early, and we finished harvesting the entire estate by September 22nd. The resulting wines from 2023 are simply delicious, generous, and loaded with beautiful fruit flavors.

VITICULTURE & WINEMAKING

Grapes were hand harvested on September 16, 2023. Approximately, 60% of the grapes were fermented whole cluster and underwent carbonic maceration. This technique, which includes fermenting the grapes in a sealed fermenter under anaerobic conditions, can result in a very exotic aroma profile. The remaining grapes were fully destemmed and fermented more traditionally prior to pressing. The wines from each fermentation were placed into separate barrels during aging and then blended together to create this wine.

ALCOHOL

13.5%

PH

3.57

TA

5.3 g/L

ÉLEVAGE

9 months in French oak (20% new)

COMPOSITION

100% Gamay Noir

SUSTAINABILITY

- LIVE-Certified
- Salmon-Safe

TASTING NOTES

This expressive wine has a very autumnal aroma profile and offers notes of dried rose petal, pomegranate, black plum, fresh herbs, and cracked pepper. Those flavors carry through to the palate that is beautifully balanced, energetic, and vibrant.

PRODUCTION

325 cases