



WILLAKENZIE ESTATE

2016 ESTATE PINOT NOIR YAMHILL - CARLTON

TASTING NOTES

Warm springtime temperatures in 2016 led to early bud break and harvest on August 30th, finishing on September 24. Our 2016 Pinot Noirs are marked by flavor intensity and finesse-driven textures, as tannin levels were much lower than the 2014 and 2015 growing seasons. This 2016 Estate Pinot Noir offers a complex, site driven aroma profile characterized by expressive dark fruits that are interwoven with classic Yamhill-Carlton and WillaKenzie earth tones – notes of black cherry, black raspberry, baking spices and traces of forest floor. On the palate, the wine is vibrant, energetic and juicy, with a tension that works in harmony with the wine's fine-grained tannins.

WILLAKENZIE ESTATE

WillaKenzie is named after the sedimentary soil on which our estate is planted – a tribute to Oregon's two major rivers, the Willamette and the McKenzie, which meet in nearby Eugene. Founded in 1992 and located in Yamhill-Carlton, our picturesque, 420-acre estate is deeply rooted in the heart of Oregon's wine country.

As the first LIVE certified winery in the Northwest, stewardship of the land and preservation of the diversity of our local ecosystem are at the forefront of our vineyard management and winemaking. WillaKenzie Estate features the most clonal diversity in the Willamette Valley, with over 11 different clones of Pinot planted – enabling blend complexity and texture. Our Pinot Noirs, Chardonnays and Pinot Gris showcase the elegance of the Willamette Valley AVA we call home. ♣

TECHNICAL DATA

COMPOSITION

100% Pinot Noir

APPELLATION

Yamhill-Carlton

VINEYARD

WillaKenzie Estate

WINEMAKING

100% destemmed prior to cold soaking for approximately 5-7 days. This wine spent approximately one year in 50% new French oak barrels.

ALCOHOL

14.3%

PH

3.68

TOTAL ACIDITY

5.5 g/L

CASES BOTTLED

5,809 6-packs