



**WELCOME
WFSO FRIENDS
TO THE
OREGON PINOT NOIR TASTING AND DINNER**

SATURDAY, NOVEMBER 10, 2007, 6:00 PM

**Hosted by Bill and Pat Kimmer
Location: Kimmer Home, 13044 SW Broadmoor Place, Tigard, Oregon**

We will be tasting some of Oregon's finest pinot noir wines to include a Ken Wright Cellars flight comparing and contrasting pinot noirs made from some of their most sought after vineyards, a Willakenzie Estate flight comparing and contrasting specific Pinot clones, and Archery Summit Estate comparing and contrasting some of their more highly rated pinot noirs. As a bonus we will be tasting and comparing the wines in the new Riedel Oregon Pinot Noir glasses versus their standard Burgundy/Pinot glasses.



OREGON PINOT NOIR TASTING AND DINNER

Wine & Food Pairing #1:

PASSED APPETIZERS

Spicy Tuna Tartare on Wonton Squares
Crab, Artichoke, Jalapeno Parmesan Crostini
Caramelized Pear and Sage with Gorgonzola Crostini
Tri-Colored Sweet Roasted Pepper & Caper Crostini

Wine Flight #1 Willakenzie Estates Clone Comparison Featuring:

*2001 Clone #113
2001 Clone #114
2001 Clone #115
2001 Clone #777*

Wine & Food Pairing #2:

SOUP & SALAD COURSE

Roasted Butternut Squash Soup With Walnut Brown Butter
Mixed Greens with Grilled Peaches, Gorgonzola and Candied Pecans With
A Spicy Pecan Vinaigrette Dressing

Flight #1 Ken Wright Cellars Featuring:

*2001 Canary Hill
2001 Carter
2001 McCrone
2001 Shea*

Wine & Food Pairing #3:

MAIN ENTRÉES

Hickory Smoked Roasted Pork Loin with Poached Plum Sauce
Or

Alder Smoked Pacific Salmon With An Orange Butter Sauce
Crimini Mushroom Risotto with Truffle Oil Essence
Lemon Buttered Haricot Verts Green Beans

Flight #3 Archery Summit Estate Featuring:

*2000 Red Hills Estate
2000 Arcus Estate
2000 Renegade Ridge
2000 Premier Cuvee*

DESSERTS

Dessert Wine Soaked Grape Cake
Chocolate Crème Brulee With Vanilla Bean Cookie

Dessert Wine: 2000 Willakenzie Estate Late Harvest Pinot Gris

WillaKenzie

2001

Starting in the early 1980's, new Pinot Noir clonal material from the University of Dijon was made available to Oregon State University and UC Davis. At WillaKenzie, we have decided to plant as many of these newly available clones as possible in order to maximize the palette of aromas and flavors in the wines. The new clones do not have the same "romantic" names as the previous selections, designated by the area where they originated (for example, Pommard), but instead carry numbers such as Clone 113, 114, 115, 667, and 777. In the past few vintages, Clone 113 has made some of our most interesting wines.

Clone 113

Each vintage, our winemaker selects a few barrels of Clone 113 to be bottled exclusively for our Cellar Club members. This Dijon clone is a major component of several WillaKenzie Estate Pinot Noirs, including Pierre Léon and Terres Basses. This wine displays a beautiful bright, garnet color and exceptional clarity. Aromas of ripe blackberry, blueberry and raspberry are followed by subtle earthiness, spice and a touch of bacon. The flavors follow the aromas with the addition of appealing cherry and plum accents that combine with good acidity and smooth tannins to create a round mouthfeel and a long sweet, finish that offers hints of licorice, anise and subtle oak. The wine will benefit from three to five years of cellaring and will complement a wide range of dishes including roasted poultry, rabbit, or eggplant and perhaps even cheesecake.

TASTING PANEL COMMENTS: The nose offers lively aromas of black fruits and black currants. Earthy tones and mushrooms characteristic of the WillaKenzie terroir linger in the background. The mouth feel is powerful with pronounced round tannins. The wine finishes with touches of licorice and spice. Although the wine is drinkable now, it will benefit from one to three years of cellaring and has the potential for five to ten years of graceful aging. The wine's robust structure makes it a good match for hearty dishes.

Clone 114

The appealing garnet color of Pinot Noir Clone 114 displays an exceptional clarity, whose brightness is mirrored by lifted, red fruit aromas followed by a hint of white pepper. Flavors of raspberry, cranberry and red currant are complemented by softer strawberry, pomegranate and plum, creating a pleasing fruit-acid balance. The wine is generous yet refined, finishing with a touch of spice. Savory grilled chicken breast, pan seared tuna, and pasta primavera would be excellent food companions for Clone 114, which will certainly continue to improve through 2009 and age well until 2012 at least.

TASTING PANEL COMMENTS: Our Clone 114 bottling shows extraordinary complexity, which is most often characteristic of wines made of an artful blend of several clones. It has a lifted, expressive nose, showing blackberry and currant fruit, turning to red berry and cherry with aeration. Notes of caramel, vanilla, and moist earth round out the bouquet. The mouth continues the sweet dark fruit flavors, and reveals an essential elegance. It's a lush wine, with good structure, pronounced silky tannins, balanced acidity, substantial fruit and very long finish. It is enjoyable now, but will improve over the next 2 years and can be cellared for 5-7 years. You'll want to pair this with roast duck, veal, other game or grilled tuna.

WillaKenzie

2001

Clone 115

The Dijon clone 115 is a key component of several WillaKenzie Estate wines, including Pierre Léon and Terres Basses. In this vintage the wine presents aromas of cherries, strawberries and raspberries with hints of spice, smoke and cedar. The flavors follow the aromas with the addition of some darker fruit tones of plum and blackberry. These add sweetness and fullness to the palate impression, which is nicely balanced by a bright acidity that also carries the long finish. The tannins are still quite distinct, but will soften with time, so we recommend cellaring the wine for a year or two. It will age well for five to ten years. Complementary food pairings for this wine include roast lamb, duck with cherry glaze, grilled ahi tuna, and even pizza.

The Tasting Panel Comments: The 2001 Pinot Noir Clone 115 is the first of our 2001 clonal selections to be released this year. While it is approachable now, this wine will improve with age. The Clone 115 seduces you with its exotic and sexy floral and musk fragrances. The delicate violet and red berry scents are alluring. A lush mouth feel with savory acidity and bright fruit opens with time and elegant cocoa, licorice, and cinnamon spice turn very sensual on the palate. A balanced wine that delivers what it promises in the nose. Allow this wine to breathe at room temperature for at least 2 hours before drinking. Storing the wine at +/- 60 degrees will optimize the aromas and flavors.

Clone 777

Clone 777 is the most popular of the four Clonal Selections that we bottle exclusively for our Cellar Club members each year. Aromas of dark ripe fruit leap from the glass suggesting at once the scale of this wine. The rich flavors are dominated by black cherry and plum followed by licorice and cola with hints of toasty caramel on the lingering finish. The fruit concentration is nicely framed by distinct yet well-integrated tannins. A wine with this full-bodied style will complement a wide range of heartier fare including grilled pork chop, seared veal, duck, venison with juniper sauce, and even a strawberry rhubarb tart. The wine will improve for the next 3 years and cellar well for up to 10.

TASTING PANEL COMMENTS: The nose displays intense soft fruit, with nuances of cranberry at first, followed by complex undertones of black fruit, caramel, and earthiness characteristic of the Willakenzie terroir. The style is complex and elegant with good extraction, but on the more feminine side. The mouth feel is consistent with the aromas. It is very complex with layers of red fruit, black fruit, black currant and earth fragrances. Although powerful, with well-developed, silky tannins, this wine is very elegant and feminine. It is very representative of the Dijon clone 777, the Willakenzie terroir and the Willakenzie Estate winemaking style. It is a classic Burgundian Pinot, which can be paired with fish, poultry, lighter red meat fares and grilled vegetables. The wine is very approachable now, but will age gracefully for at least 5 years.

Ken Wright Cellars

2001

Vineyards of the Eola Hills:

The main development of the Eola Hills area took place from the mid 1970's through the early 1980's. The most common soil type of the area is described as Nekia. These volcanic soils are shallower, generally 1 to 3 feet in depth, and have less clay than the Dundee Hills. As a result, these soils will dry sooner, encouraging earlier ripening of the fruit. The wines of this area typically possess aromas of black fruits, black cherry, plum and cassis, with acidity levels that are naturally higher than in other growing areas, contributing to a sense of structure in the mouth.

Canary Hill Vineyard

Located at the southern end of the Eola Hills and faces southeast. The vines were planted in 1982 and 1983. They are vertically trellised and are of the **Pommard** clone. Elevation is 450' to 550'. The soil is a mix of Jory and Nekia. Both are formed from igneous rock and have a reddish-brown tint. This site, however, has less depth than similar soils in the Dundee Hills. Wine from this vineyard is typically very forward, with aromas of black cherry and cola. Approximately 625 cases are produced. The vineyard is owned by Dick and Nancy Daniel, and managed by Mark Gould.

WS 90 Supple and seductive, weaving its plum and berry flavors through a fine veil of tannins, emerging on the lovely finish to echo nicely. Drink now through 2007. 750 cases made. *-HS*

Carter Vineyard

Located just 1 mile from Canary Hill in the Eola Hills, Carter Vineyard is lower on the hillside yet has a leaner and less fertile soil. It is mainly Nekia soil, which is formed from weathered basic rock. It lies at an elevation of 325' and was planted in 1983. This bottling is comprised of the **Wadenswil, Dijon 777, Dijon 667, Dijon 115, and Pommard clones**. The wine is firmer than Canary Hill in its youth but evolves beautifully after a few years in bottle to show black fruits and fresh, healthy earth scents. Approximately 650 cases are produced. The vineyard is owned by Jack and Kathleen Carter, and managed by Mark Gould.

WS 90 Bright and zippy, nicely packed with blackberry and mineral flavors, which echo impressively on the firm finish. Drink now through 2008. 750 cases made. *-HS*

Ken Wright Cellars

2001

Vineyards of the Yamhill-Carlton District:

The vineyards of the Yamhill-Carlton District were planted mostly in the late 1980's and early 1990's. The primary soil of this area is called Willakenzie, named after the Willamette and McKenzie rivers. It is a sedimentary soil with a sandstone base rock. The sand content is quite high and the soil therefore very well drained. The sites are generally on the lower slopes of a volcanic ridge. Wines of the area possess aromas of red and black fruits, with added elements of cocoa, leather and fresh-turned earth. Acidity levels are generally lower than other regions, prompting these wines to be lush and agreeable in their youth.

McCrone Vineyard

Located in the Yamhill-Carlton District, this is a densely planted vineyard (1 meter x 2 meters). The sedimentary soil, know as Wellsdale, is extremely well drained and promotes early ripening. Elevation is 400' with a south-southwest inclination. Slopes are 5 to 15 degrees. Half of the vineyard was planted in 1992 to the **Dijon 115 clone** grafted on 3309. The second half was originally planted to **Dijon Chardonnay clones but was grafted in 2000 to the Dijon 777 clone of Pinot noir**. The wine from this site is powerful, dense and deeply colored focusing mainly on black fruits. Approximately 700 cases are produced. Don and Carole McCrone are the vineyard owners. Mark Gould is the vineyard manager.

WS 87 Broad and juicy, with unusually tangy citrus and leafy notes accenting dark berry flavors, echoing impressively. Drink now through 2005. 230 cases made. -HS

Shea Vineyard

This site is in the Yamhill-Carlton District just west of the Chehalem Valley. Our fruit is sourced from three small blocks, one of which is planted to the **Pommard clone, one to the Dijon 114 clone and the last to Dijon 777 clone**. Soils are primarily of the Goodin and Melbourne type which are sedimentary in origin. The three blocks range in elevation from 450 to 600 feet and were planted in 1989. The wine from this vineyard has a complex array of aromas and flavors including black and red fruits, particularly blueberry, spice and earth. Approximately 725 cases are produced. The vineyard is owned by Dick and Deirdre Shea and managed by Javier Marin.

WS 91 Ripe in flavor, open in texture, nicely packed with currant and blackberry flavors wrapped in a layer of fine tannins. Best from 2004 through 2007. 580 cases made. -HS

Archery Summit 2000

Red Hills Estate

Our Patriarchal Vineyard

Presiding over the northern end of Dundee, Red Hills Estate is planted with strong vines that have persevered on these steep hillsides for decades. These mature vines thrive in rocky, mineral-laced soils and are spaced in tight rows resembling those found in Grand Cru vineyards. The land is a challenge to farm, but well worth the effort. The soils force the vines to work hard and, not unexpectedly, this leads to excellence. The fruit, lush but masculine, provides the coveted structure found only in the most age-worthy wines.

Clones: 113, 115, 667, 777, 114, Archery Summit Clones 1, 2, 3, Pommard Clones and Wädensweil Clones

Appellation: Dundee Hills

Exposure: South

WS 92 A subtle wine, exceptionally smooth and polished, with refined plum and currant flavors, which echo enticingly on the open-textured finish. Drink now through 2006. 624 cases made. *-HS*

Arcus Estate

Evoking the Appellation

With some of the oldest Pinot Noir vines in the Willamette Valley, our Arcus Estate vineyard beautifully expresses the terroir of the valley's Dundee Hills. Located in the foothills above Dundee, Oregon, the vineyard stretches across a steep, three-sided cirque that rises over 300 feet from bottom to top. This deep bowl-shape creates microclimates within a microclimate, inspiring the vines to produce a wonderfully broad palette of fruit. Our winemaker then artfully blends these many flavors into an expressive, concentrated wine highlighted by violets and black fruits.

Clones: 113, 114, 115, 667, 777, Pommard Clones and Wädenswil Clones

Appellation: Dundee Hills

Exposure: South, Southwest, Southeast, East, West

WS 93 Effusively fresh and fruit-centered, brimming with fresh plum and cherry flavors, finishing with fleshy texture and fine tannins. Drink now through 2008. 432 cases made.

Archery Summit 2000

Renegade Ridge Estate

Our Rebellious Vineyard

Located just east of Archery Summit Estate, Renegade Ridge is aptly named, as the profusely growing vines require some taming. To maintain the desired yields, we both remove extra fruit and cull the vines' strong-willed foliage. We also use biodynamic farming practices, relying on nature's cycles to produce an even higher quality Pinot Noir grape. Facing east, Renegade Ridge receives plenty of morning sun while being sheltered from afternoon heat. The fruit ripens later and hangs longer, ultimately producing wines that are concentrated, elegantly shaped and very approachable.

Clones: 114, 667, 777, Archery Summit clones 1, 2, 3, 115 and Pommard clones

Appellation: Dundee Hills

Exposure: East

WS 92 Smooth and polished, rich in flavor, with perfumy notes around a plush core of blackberry and plum flavor, weaving spicy oak notes into the finish. Drink now through 2008. 432 cases made. *-HS*

Premier Cuvée Pinot Noir

VINEYARD: We harvested by hand and craft the blend from our narrowly spaced estate vineyards planted in Jory soil with southern exposure. We planted **Dijon clones 113, 114, 115, 667 and 777** on selected rootstock in high-density vineyard blocks to complement our older self-rooted Pommard and Wadenswil vines. This blend is from our best blocks and most mature vines in our vineyards. In 2000, Mother Nature gave us relatively few clusters with small berries, and the perfect ripening weather encouraged extended hang time allowing concentration of ripeness and thicker skins.

TASTING NOTES: Dark royal purple, this wine delivers layered aromas of rich ripe cassis, blackberries, raspberries, ripe Bing cherries, cinnamon, clean earth and minerals, smoky oak, and exotic spices. The full-bodied tannins lend the wine structure and help buttress the explosion of sweet fruit. Deep and impressive, the wine has an intense and broad mid palate which seamlessly transitions to a great long finish. Concentrated and rich the 2000 may well turn out to be the best Premier Cuvée we have ever made.

WS 87 Ripe and open-textured, with scratchy tannins rubbing against the generous cherry and berry flavors, turning cedary on the finish. Drink now through 2006. 4,710 cases made. *-HS*

WillaKenzie

2000

2000 Late Harvest Pinot Gris:

This is only the fourth release of our Late Harvest Pinot Gris. The conditions must be just right in order to produce this special wine. Following our regular harvest, we picked the few rows of Pinot Gris designated for this wine in early November, by which time the grapes had elevated sugar levels and intense flavors. The result of our patience is this delicious Late Harvest Pinot Gris. With a bright gold color, the wine offers aromas of candied apricot, peach and honey with subtle floral tones. The palate impression is smooth and rich with flavors following the aromas and finishing with an intriguing hint of vanilla. This wine will pair beautifully with desserts that are not too sweet, such as apple and pear tarts as well as crème brûlée and some cheeses.

Tasting Notes