

2002 Estate Grown Pinot Blanc

Appellation: Willamette Valley
Yamhill County



VINEYARDS

WillaKenzie Estate® has seven acres of Pinot Blanc, planted in 1992, 1993, and 1995. The vines are planted at 1200 vines/acre, running north to south to allow for maximum sun exposure. All the vineyards are planted on Willakenzie soil, known for its excellent drainage. The clones used are true Pinot Blanc clones from the Alsace region of France. The plants are grafted onto phylloxera-resistant rootstock and trained into an upright, double guyot trellising system. Pinot Blanc requires a leaf removal around the fruit zone on both sides of the canopy to allow for good air circulation and exposure of the fruit to sunlight.

Yield: 3.9 tons/acre Brix: 24.2 TA: 6.5 pH: 3.25

TASTING PANEL COMMENTS

The 2002 Pinot Blanc is an exotic wine, with notes of papaya, honeydew melon, pineapple, apple, pear, and grapefruit. A pale straw color, it is round and soft, with crisp acidity, lively richness, and an attractive mineral note. It should be served well chilled, and will drink well over the next 2-3 years. A versatile wine, it will complement a brunch of quiche and salad, lunch or dinner of Asian cuisine, shellfish, grilled chicken or grilled vegetables.

Humboldt Fog by Cypress Grove [Northern California]

Description: This beautiful round wheel has a center layer of vegetable ash and an exterior of ash and white mold that is reminiscent of the early morning fog. The white pate develops a soft runny edge with age.



Tasting Notes: Creamy, light, but earthy when young, getting more complex with age. Notes of allspice, licorice and lemon zest on the nose. Powdery, slightly dry mouth feel, with pronounced spicy flavors. Tastes of cocoa and dried black pepper, with a tangy finish.



Affinage: Natural white mold over black ash background, released at 6 weeks.

Milk: Pasteurized goat's milk

Rennet: Organic vegetable ash

Size: 14 oz or 5 lb wheel

Wine Suggestions: Delicious with a big fruity un-oaked white wine without too much acidity, like Sauvignon Blancs, or a Pinot Blanc. A lighter, fruity, Pinot Noir without too much acidity would work with this cheese also.

Worth a try'

2000 Chardonnay - Estelle
2002 Pinot Blanc
2002 Pinot Gris
2002 Pinot Gris Cork Free
2001 Gamay Noir
2001 Pinot Meunier
2001 Pinot Noir Alette
2001 Pinot Noir Alette Cork-Free
2001 Pinot Noir Pierre Leon
2001 Pinot Noir Pierre Leon Cork-Free
2001 Pinot Noir Kiana
2001 Pinot Noir Emery
2001 Terres Basses
2001 Pinot Noir Triple Black Slopes
2001 Pinot Noir Clone "113"
2001 Pinot Noir Clone "114"
2001 Pinot Noir Clone "115"
2001 Pinot Noir Clone "777"
2001 Pinot Noir Oregon
2001 Pinot Noir Oregon Cork Free
2001 Pinot Noir Croft
2001 Pinot Noir Alette 1.5L
2001 Pinot Noir Pierre Leon 1.5L
2000 Pinot Gris Late Harvest (375 ml)
2000 Pinot Noir Pierre Leon
2000 Pinot Noir 'Clone 113'
2000 Pinot Noir 'Clone 114'
2000 Pinot Noir 'Clone 115'
2000 Pinot Noir 'Clone 777'
2000 Pinot Noir Alette 1.5 L
2000 Pinot Noir Coleman
2000 Pinot Noir Pierre Leon 1.5 L
1997 Blanc de Blanc Sparkling Brut
1997 Pinot Noir Alette 1.5 L

Question: Does anyone know why they put the vien of veg. ash in the center, does it serve a purpose?

Answer: This process is called "cinderling". Traditionally, the layer of ash was used to help dry the outside of the cheese. But the ash also helps in the process of ripening and gives a unique taste to the cheese. I think this is probably the case for the Humboldt. Also, sometimes the ash is used for decorative purposes, to provide a nice contrast.