



**2006 King Estate Domaine Pinot Noir**

<b>% Blend</b>	<b>PN Clone</b>	<b>Block</b>	<b>Vine Age</b>	<b>Soil</b>	<b>Trellis System</b>
29%	113	19g	11 years	Bellpine	Vertical
12%	114	9		Bellpine	Vertical
9%	115	11a	13 years	Bellpine	Vertical
8%	WADS	4a	10 years	Bellpine	Droop
7%	115	16b	12 years	Bellpine	Vertical
7%	375	4b	10 years	Bellpine	Droop
6%	538	4c	10 years	Bellpine	Droop
6%	113/115	19f	11 years	Bellpine	Vertical
16% (all under 5%)	113, 115, 114, wads, 375, 538	4g, 4d, 1e, 2b, 11a, 2a, 5, 3		Bellpine	

**FINAL ANALYSIS:** 13.9% alcohol; TA: 0.56 g/100 ml; pH: 3.57

**PRODUCTION:** 1,964 – 6 pack cases **SUGGESTED RETAIL PRICE:** \$60/750ml

**FERMENTATION:** 100% stainless steel, temperature controlled tank fermentation in open top fermenters. Punch down two to three times per day. Yeast strains: (48%) Assmanhausen, (33%) RC212, (12%) D254, (7%) RA17.

**AGING:** 16 months in French oak barrels (53% new, 33% 1 year, 14% 2 year)

**GROWING SEASON**

2006 can be characterized as an early vintage. Warm to hot temperatures during bloom provided optimum condition for pollination and fruit set. Warmer than average summer temperatures coupled with ample nutrients and soil hydration allowed the vines to photosynthesize at an excellent rate. There were a few spikes of hot weather during the third week of June, the third week of July, the middle of August, and the early part of September. Harvest at King Estate began on September 27<sup>th</sup> and was over by October 11<sup>th</sup>, the previous year October 11<sup>th</sup> marked the beginning of harvest.

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*(Winemaker Tasting Notes)*

Aroma: Cherry, floral, currant, cranberry and dried rose petal.

Flavors: Sweet entry with flavors of cherry, vanilla, caramel and pepper spice on exit.