

King Estate



1996 King Estate Cabernet Sauvignon

FINAL ANALYSIS: 12.7% alcohol, TA 6.66 grams/100ml, pH 3.53

FERMENTATION: 100% stainless steel, temperature controlled fermentation. Pump over twice per day.

AGING: 20 months in 80% French oak barrels and 20% American oak barrels.

PRODUCTION: 1,337 cases

GROWING SEASON

The 1996 season was typical for Oregon, cool and clear for most of the spring and early summer with an average fruit set. Good weather conditions continued through mid-August allowing for a slow, consistent development of fruit flavor. Despite intermittent rainfall during the harvest season, the fruit showed intense aromas, colors, and flavors.

1996 KING ESTATE CABERNET SAUVIGNON

This brilliant, deep garnet wine displays aromas of plums, blueberries, and raspberries commingled with hints of mint, cedar oak, spice, and vanilla. Complex flavors of currants, cassis, and plum are layered within vanilla, cedar, and licorice. Rich and full bodied this wine offers a crisp acidity with mouth coating tannins that follow through into a long and intense finish.

Suggested Retail: \$30.00