



1997 King Estate Reserve Pinot Noir

<u>VINEYARD</u>	<u>BLEND</u>	<u>COUNTY</u>
King Estate	36%	Lane County
Pfeiffer Vineyards	55%	Lane County
Hyland Vineyards	9%	Yamhill County

<u>CLONE</u>	<u>BLEND</u>	<u>FINAL ANALYSIS:</u>
Pommard	84%	Alcohol: 13.0%
Dijon 115	8%	TA: 0.56 g/100ml
Coury	8%	pH: 3.47

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation in removable top fermenters. Punch down two times per day.

AGING: 17 months in French oak barrels: 45% new barrels, 32% one year old barrels, 23% two year old barrels.

PRODUCTION: 2,900 cases

GROWING SEASON

1997 provided Oregon with an ideal, sunny growing season. Bud break and flowering occurred without incidence and gave insight into what was to become a great vintage. Throughout the summer months, Oregon received moderate amounts of rainfall providing nutrients to most dry irrigated vineyards. Although the harvest was punctuated by substantial amounts of rainfall, the fruit arrived clean and mature. King Estate chose to thin both its own and contracted vineyards up to four times during the summer months in order to reduce volume and increase quality.

1997 KING ESTATE RESERVE PINOT NOIR

This intensely deep, garnet colored Pinot Noir possesses the rich and concentrated aromas and flavors expected from a Reserve wine. Abundant with plum, blueberry, and raspberry aromas this wine also possesses black cherry, cranberry, and dried floral notes accented by hints of anise, cedar, pepper and oak spice. The sweet fruit entry with flavors of bright raspberry, plum, blackberry, and black cherry is artfully accented by notes of oakspice and hints of black pepper. Both rich and round in the mouth, this Reserve wine offers a great acid balance, soft and smooth tannins, and a long, velvety finish. *Suggested retail: \$35.00*