



1998 King Estate Chardonnay

FINAL ANALYSIS: 13.8% alcohol, TA 0.59 g/100ml, pH 3.36

FERMENTATION: 90% barrel fermentation, 10% stainless steel, temperature controlled tank fermentation; 80% malolactic fermentation.

AGING: 100% barrel aged for 8-10 months.

GROWING SEASON

The extended cold wet spring in 1998 reduced the number of pollinated flowers significantly, and thus, yields were down 30-50% statewide. A warm, dry summer growing season led to a normal canopy growth. With a reduction in clusters coupled with a normal canopy growth, the remaining fruit possessed intense aromas and flavors. The weather during harvest was sunny and dry with small amounts of intermittent rainfall.

1998 KING ESTATE CHARDONNAY

This lustrous, golden straw Chardonnay displays complex aromas of peach, apricot, pineapple, and tropical fruit with underlying notes of vanilla, oak spice, honey and clove aromas. With a round and bright entrance, this well-balanced wine offers flavors of melon, tropical fruits, orange clove, and sweet oak spice that prevail mid-palate and linger throughout the wine's long, crisp finish. *Suggested retail: \$10.00*