

King Estate



1998 King Estate Pinot Noir

FINAL ANALYSIS: 13.2% alcohol, TA 0.51g/100ml, pH 3.63

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

AGING: 10-12 months in French oak barrels: 25% new barrels, 25% one year old barrels, 25% two year old barrels, 25% three year old barrels.

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 PINOT NOIR

This brilliant, deep garnet Pinot Noir displays raspberry, cherry and plum aromas, with hints of oak-cedar, cinnamon and vanilla on the nose. With a soft, viscous round entry, cherry and vanilla flavors are accented by cedar and oak. Beautifully balanced, with well integrated oak and a solid acid structure, this wine offers a long, soft, creamy finish. *Suggested retail: \$20.00*