



1999 King Estate Chardonnay

FINAL ANALYSIS: 13.5% alcohol, TA 0.58 g/100ml, pH 3.47

FERMENTATION: 100% barrel fermentation: 80% malolactic fermentation.

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

GROWING SEASON

Bud-break this year started mid-April for most Oregon vineyards, a mere 5-10 days behind 1998's schedule. Yet, the cold, dry month of May slowed the physiological growing process and therefore, flowering didn't occur until the first week of July. During berry set, a fair amount of shatter occurred indicating that berries were insufficiently pollinated. As a result, the surviving berries were slightly larger with an average number of seeds per berry at 2-3.

The month of July presented Oregon with ideal growing temperatures, not too hot, not too cold, and very dry. With a cool, dry spring and a mild summer, Oregon vineyards entered the veraison process around September 10th. Harvest commenced on October 1st and finished around November 5th, presenting Oregon wineries with clean, dry fruit that was loaded with beautiful color, and intense aroma and flavor precursors.

1999 KING ESTATE CHARDONNAY

This lustrous, golden straw Chardonnay displays complex aromas of apple, pear, and tropical fruit with underlying notes of vanilla, oak spice, and honey. With a bright entrance and soft viscosity, this well-balanced wine offers flavors of orange citrus, tropical fruits, and sweet oak spice that prevail mid-palate with a long, lingering mouthfeel and orange zest on finish with integrated oak tannins.

Suggested Retail \$10.00