



### **1999 King Estate Pinot Noir**

**FINAL ANALYSIS:** 13.0% alcohol, TA 0.51g/100ml, pH 3.82

**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**

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 10<sup>th</sup>. Harvest commenced on October 1<sup>st</sup> and finished around November 5<sup>th</sup>, presenting Oregon wineries with clean, dry fruit that was loaded with beautiful color, and intense aroma and flavor precursors.

### **1999 KING ESTATE PINOT NOIR**

This deep, garnet Pinot Noir displays raspberry, cherry, blackberry and plum aromas, with hints of oak-cedar, cinnamon, rose and mushroom on the nose. The flavors are loaded with focused dark fruits, blackberry and boysenberry, with rich supple tannins. Beautifully balanced, with well integrated oak and a solid structure, this wine offers a long, soft, velvety finish.

Case Production: 15,200

*Suggested retail: \$22.00*