

Croft Vineyard, which is located West of Salem near Monmouth, has been producing quality grapes for King Estate since 1992. The southeast exposure, 400 ft. elevation and Bellpine soil type has ensure the consistent production of unique Pinot Noir. Aromas of blue and red fruits are characteristic, producing a rich supple mouthfeel of melting tannins in the finish.

1999 King Estate Pinot Noir – Croft Vineyard

% Blend	PN Clone	Block	Rootstock	Vine Age	Soil
69%	Pommard	Young N	Own Rooted	13 years	Bellpine
31%	Pommard	Old S	Own Rooted	15 years	Bellpine

FINAL ANALYSIS: 13.5% alcohol; TA: 0.54 g/100 ml; pH: 3.67

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

AGING: 16 months in French Oak

PRODUCTION: 606 cases – 6 packs

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.

1999 KING ESTATE PINOT NOIR – CROFT VINEYARDS

This brilliant, deep garnet wine displays aromas of plum, raspberry, and chocolate with hints of anise, rose petals, oak, vanilla, and cedar. Displaying bright fruit flavors of raspberry and blueberry that commingle with notes of chocolate and tobacco. The wines velvety tannins & integrated oak provide for a long, smooth finish.

Suggested Retail: \$40.00