

Pfeiffer Vineyards, King Estate’s first contracted vineyard (1992), has been growing grapes since 1984. Owned and operated by the Pfeiffer family, the property totals 240 acres with 80 acres planted to vines. Located in the southern part of the Willamette Valley, the vineyard slopes to the south, consists of Bellpine soil, and has a depth of 3-4 feet. Considered a warm site in Oregon, Pfeiffer Vineyards is among the first vineyards that King Estate historically harvests from, providing a benchmark for the vintage.

1999 King Estate Pinot Noir – Pfeiffer Vineyards

% Blend	PN Clone	Block	Rootstock	Vine Age	Soil	Trellis System
67%	Pommard	8	Own Rooted	13 years	Bellpine	Vertical
23%	Pommard	6	Own Rooted	13 years	Bellpine	Vertical
6%	Pommard	4	Own Rooted	13 years	Bellpine	Vertical
4%	Pommard	7	Own Rooted	13 years	Bellpine	Vertical

FINAL ANALYSIS: 13.0% alcohol; TA: 0.53 g/100 ml; pH: 3.53

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 barrels

PRODUCTION: 555 – 6 pack cases

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 – PFEIFFER VINEYARDS

This brilliant, deep garnet wine displays aromas of bright candied berry, cherry and pomegranate, with hints of rose petals, hay, and nutty oak spice. In the mouth, brambly fruit flavors precede notes of soft oak, nutmeg, and mint. The wines soft round tannins provide for a long, smooth finish.

Suggested Retail: \$40.00