



2000 King Estate Pinot Noir

FINAL ANALYSIS: 13.0% alcohol, TA 0.54g/100ml, pH 3.65

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 occurred in early April, which can be considered normal. As we moved into the month of May, Mother Nature turned on her charm. Warm days with ample sunlight and about three inches of rain brought on fast, even, and healthy shoot growth. Many vineyard managers found themselves scrambling to keep up with their canopy management practices – shoot thinning and shoot positioning.

Flowering was quick but uniform, resulting in good fruit set of about 100-150 berries per cluster. The summer continued with lots of sunshine, heat and no rain, causing the vine's biological clock to be wound faster than "normal." The vines, free of fungal problems, created a perfect introduction for veraison. Color change was somewhat sporadic from vine to vine and cluster to cluster. Under the circumstances, growers were obliged to drop fruit three to four times. Harvest began September 27 with fruit showing high sugar levels, balanced acid profiles and great flavors.

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This deep, garnet Pinot Noir displays aromas of black cherry, raspberry, and currants, with hints of oak spice, toasted caramel, dried rose petals, vanilla and mushroom on the nose. Flavors of black cherry, blueberry, and cinnamon spice. Nicely balanced, with integrated oak, this wine offers a thick velvety finish.