



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 ensured 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.

2000 King Estate Pinot Noir – Croft Vineyard

% Blend	PN Clone	Block	Rootstock	Vine Age	Soil
67%	Pommard	Young N	Own Rooted	14 years	Bellpine
33%	Wadenswil	Old S	Own Rooted	16 years	Bellpine

FINAL ANALYSIS: 13.0% alcohol; TA: 0.59 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

PRODUCTION: 964 cases – 6 packs

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. 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.

2000 KING ESTATE PINOT NOIR – CROFT VINEYARDS

This brilliant, deep garnet wine displays aromas of blueberry, cherry, strawberry and raspberry with very intense but integrated oak spices, anise, cinnamon and herbayus. Rich blueberry entrance, bright expressive cherry raspberry and plum, deliciously smooth texture in mid pallet, velvety to slightly chary tannins with the smallest hints of cedar box, tobacco and oak spices integrated into the long lingering finish.

Suggested Retail: \$40.00