



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.

2000 King Estate Pinot Noir – Pfeiffer Vineyards

% Blend	PN Clone	Block	Rootstock	Vine Age	Soil	Trellis System
50%	Pommard	8	Own Rooted	14 years	Bellpine	Vertical
50%	Pommard	7	Own Rooted	14 years	Bellpine	Vertical

FINAL ANALYSIS: 13.0% alcohol; TA: 0.63 g/100 ml; pH: 3.45

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: 489 – 6 pack cases

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 – PFEIFFER VINEYARDS

This brilliant, deep garnet wine displays aromas of deep currants, black cherry and plum, accented with cedar spice, vanilla and nutmeg. Big rich blueberry, pomegranate, and plum entrance, very fruit expressive with rounded tannins offering an intense mouthfeel. Big structure and oak tannin in mid pallet and finish.

Suggested Retail: \$40.00