



### **2001 King Estate Pinot Noir**

**FINAL ANALYSIS:** 13.5% alcohol, TA 0.53g/100ml, pH 3.62

**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**

With a warm, dry spring, bud-break occurred during the third week of April. Once bud break began, the transition from spring to summer was smooth and quick. Flowering followed during the second week of June while small amounts of rain replenished dry farmed vineyards throughout the month. Counts yielded approximately 100 berries per cluster, with 2-3 seeds per berry. Mother Nature gave us less rainfall and lots of sunshine, allowing Oregon vineyards to enter the veraison process around August 9th.

High-pressure weather patterns provided warm days and cool nights, triggering the transition to fall. Fruit was dropped 3 to 4 times to achieve cluster uniformity and increase flavor and color intensity. Harvest commenced on October 1<sup>st</sup> and finished around October 18<sup>th</sup>, presenting Oregon wineries with clean, dry fruit that exhibited high sugar levels, balanced acid, beautiful color and intense aroma and flavor precursors.

### **2001 KING ESTATE PINOT NOIR**

This bright garnet Pinot Noir displays aromas of cherry, raspberry, strawberry and blueberry, with hints of dried flowers, light oak spices and mushroom on the nose. Starting with flavors of cherry pie, blueberry, and oak spice, the mid-pallet offers nice round tannins that melt away into the long finish.