



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 grapes from, providing a benchmark for the vintage.

2001 King Estate Pinot Noir – Pfeiffer Vineyards

% Blend	PN Clone	Block	Rootstock	Vine Age	Soil	Trellis System
74%	Pommard	7	Own Rooted	15 years	Bellpine	Vertical
9%	Wadenswil	1	Own Rooted	15 years	Bellpine	Vertical
8%	Pommard	8	Own Rooted	15 years	Bellpine	Vertical
9%	Pommard	6	Own Rooted	15 years	Bellpine	Vertical

FINAL ANALYSIS: 14.3% alcohol; TA: 0.57 g/100 ml; pH: 3.68 **PRODUCTION:** 412 – 6 pack cases

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 (40% new, 35% 1 year, 25% 2 year)

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 1st and finished around October 18th, 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 – PFEIFFER VINEYARDS

This brilliant, deep garnet wine displays aromas of violet, strawberry jam, blueberry and green tea, accented with oak and vanilla. Flavors of rich strawberry, oak spice and vanilla with violet infusion, combine with crisp acid with drying tannins that linger with cinnamon spice.