



2003 King Estate Domaine Pinot Noir

% Blend	PN Clone	Block	Vine Age	Soil	Trellis System
31%	Pommard	16c	9 years	Bellpine	Vertical
30%	Wads	4a	7 years	Bellpine	Droop
15%	115	16b	9 years	Bellpine	Vertical
13%	Pommard	19e	9 years	Bellpine	Vertical
4%	Wads	16d	9 years	Bellpine	Vertical
4%	115/113	19f	8 years	Bellpine	Vertical
3%	115	16e	10 years	Bellpine	Vertical

100% Organic Pinot Noir Grapes from our Estate Vineyards

FINAL ANALYSIS: 13.5% alcohol; TA: 0.56 g/100 ml; pH: 3.68

PRODUCTION: 800 – 6 pack cases **SUGGESTED RETAIL PRICE:** \$50/750ml

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation in removable top fermenters. Punch down two to three times per day. Yeast strains: (52%) RC212, (29%) Native, 19% Assmanhausen.

AGING: 16 months in French oak barrels (76% new, 7% 1 year, 17% 2 year)

GROWING SEASON

The 2003 growing season and harvest proved to many why Oregon weather is often called an enigma. Oregon vineyard managers and winemakers saw a bit of everything this year – from frost threats in spring to scorching August heat and a spot of rain during harvest. All things considered, the overall crop yields were on par with past years, and the fruit quality was extremely high.

The winter and spring provided 9-13 inches less rainfall than ‘normal’, continuing the streak of three years of low rain measurements. Our non-irrigated/dry-farmed vineyards receive organic compost to preserve moisture, supplement vineyard nutrients, and encourage biotic life in the soil. This critical soil amendment program, combined with selective cover-crop cultivation and crop-load management, paid huge dividends as the vineyards showed no signs of vine stress during the key berry ripening process.

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(Winemaker Tasting Notes)

Color: Ruby red, with shimmering light refraction qualities in the glass.

Aroma: Dark cherry, raspberry, blueberry, rose petal and sweet oak spice.

Mouthfeel: Rich, satin like texture introduces blueberry, currant, blackberry, plum, and pepper spice flavors. Soft velvety tannins with a luscious-long finish.