



2003 King Estate Pinot Noir – Freedom Hill Vineyard

FINAL ANALYSIS: 14.2% alcohol; TA: 0.53 g/100 ml; pH: 3.71 **PRODUCTION:** 150 – 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 (34% new, 33% 1 year, 33% 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.

2003 KING ESTATE PINOT NOIR – FREEDOM HILL VINEYARD

Color: Deep garnet.

Aroma: Floral, plum, raspberry, chocolate.

Mouthfeel: Dark cherry, blackberry, cocoa, caramel, and spice.