



2003 King Estate Pinot Noir – Hyland Vineyard

FINAL ANALYSIS: 14.0% alcohol; TA: 0.55 g/100 ml; pH: 3.48 **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 (67% new, 33% 1 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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Color: Deep garnet.

Aroma: Dried rose, dark cherry and strawberry jam, and caramel.

Mouthfeel: Rich berry fruit, cocoa, and blackberry.