



2004 King Estate Pinot Noir – Vin Gris

FINAL ANALYSIS: 13.3% alcohol, TA 0.57g/100ml, pH 3.56, 113 cases bottled March 2005.

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation. No malolactic fermentation.

PRODUCTION METHOD: Vin Gris is produced by the traditional French rosé method using Pinot Noir grapes. The grapes were destemmed, crushed, cold soaked for 48 hours on the skins, pressed and the juice fermented as a white wine. The resulting crisp dry wine is pink in color with wonderful strawberry and watermelon fruit aromas. It is especially delicious in the warm summer months served as an aperitif or with a light meal.

GROWING SEASON

What can we say - 2004 was an unprecedented sixth vintage in a row where grapes reached full maturity through the temperate summer weather, and the winter rains held off until after the harvest was completed.

Spring conditions, always critical in fruit 'set' and development, were warm and dry. After installing 15 frost protection fans in fall of 2003, we were prepared for the worse, but received the best – mixed heat, dryness and some mild, controllable frost.

The summer season was relatively normal, with warm and dry weather. We experienced one heat-wave period with temperatures above 100 degrees, which resulted in limited sunburn on the berry skins. We eventually crop thinned these clusters – thus lowering the harvest volume, but increasing the quality.

Crush began on September 10th, with Pinot Noir fruit arriving from the Helmick Hill and Croft vineyards. We began harvest of our organically grown King Estate fruit on September 20th and completed harvest by October 19th. Overall, Mother Nature once again gave us fully ripe fruit with concentrated flavors and excellent sugar levels, and we expect the wines will be very enjoyable.

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(Winemaker Tasting Notes)

Color: Strawberry red.

Aroma: Cherry, strawberry, hint of cranberry, black cherry.

Mouthfeel: Confectionary fruit, strawberry, cherry, soft entrance, crispness on exit balanced by firm acidity.