



2004 King Estate Pinot Noir – Hyland Vineyard

FINAL ANALYSIS: 13.3% alcohol; TA: 0.62 g/100 ml; pH: 3.47 **PRODUCTION:** 174 – 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 (60% new, 40% 1 year)

GROWING SEASON

2004 was an unprecedented seventh 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.

2004 KING ESTATE PINOT NOIR – HYLAND VINEYARD

Color: Deep Garnet.

Aroma: Dark berry, violets, roses, and cinnamon spice.

Mouthfeel: Blue fruits with violets and menthol char.