



Pfeiffer Vineyards, King Estate's first contracted vineyard (1992), has been growing grapes since 1984. Owned and operated by the Pfeiffer family, the property totals 240 acres with 80 acres planted to vines. Located in the southern part of the Willamette Valley, the vineyard slopes to the south, consists of Bellpine soil, and has a depth of 3-4 feet. Considered a warm site in Oregon, Pfeiffer Vineyards is among the first vineyards that King Estate historically harvests grapes from, providing a benchmark for the vintage.

2004 King Estate Pinot Noir – Pfeiffer Vineyards

FINAL ANALYSIS: 13.0% alcohol; TA: 0.52 g/100 ml; pH: 3.49 **PRODUCTION:** 142 – 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 (50% new, 25% 1 year, 25% 2 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 – PFEIFFER VINEYARDS

Color: Deep Garnet

Aroma: Cranberry, raspberry, dried violets, nutty char, and earthy.

Mouthfeel: Cranberry, pomegranate, dried floral, and dill spice.