



### **2005 King Estate Chardonnay**

**FINAL ANALYSIS:** 13.0% alcohol, TA 0.51 g/100ml, pH 3.28

**VINEYARD SOURCE:** 91% Three Creeks Vineyard, 9% King Estate

**AGING:** 73% barrel aged for 8-10 months.

### **GROWING SEASON & WINEMAKING**

2005 was indeed another great vintage. Bud break started early in most vineyards but flowering was about normal for Oregon – between the first and second week in July. Poor weather conditions during flowering resulted in low yields for many vineyards in the Willamette Valley. Fortunately, Mother Nature was kinder at King Estate and we had normal to high yields complemented by excellent quality. Fruit maturity progressed at a nice slow pace giving the vines time to develop optimum varietal characteristics. Harvest at King Estate lasted from September 30<sup>th</sup> until October 22<sup>nd</sup>.

### **2005 KING ESTATE CHARDONNAY**

*(Winemaker Tasting Notes)*

**Color:** Medium golden straw color.

**Aroma:** Lime, citrus, and vanilla oak.

**Mouthfeel:** Pear, peach, honey, and creamy vanilla oak spice.