



2005 King Estate Pinot Noir

FINAL ANALYSIS: 13.0% alcohol, TA 0.52g/100ml, pH 3.68,

PRODUCTION: 22,000 cases **SUGGESTED RETAIL PRICE** \$26/750ml

VINEYARD SOURCE: 65% estate grown (certified organic), 35% from seven contract growers within the Willamette Valley.

FERMENTATION: Assmanhausen, RC212 & D254 yeasts, plus a small amount of native yeast used. 100% stainless steel, temperature controlled tank fermentation in removable top fermenters. Punch down two to three times per day.

AGING: 10-12 months in French oak barrels: 26% new barrels, 25% one year old barrels, 24% two year old barrels, 25% three year old barrels. Cooperage predominately from François Freres, Dargaud & Jaegle, Rousseau, Claude Gillet, and Seguin Moreau. Light and medium toasted staves.

GROWING SEASON

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 30th until October 22nd.

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(Winemaker Tasting Notes)

Color: Bright garnet with ruby tint clarity and brilliance.

Aroma: Dark cherry, raspberry, dried floral, and vanilla oak..

Mouthfeel: Dark fruit, blueberry, and oak char. Rich and balanced acid and tannins.