



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 harvests grapes from each year providing a benchmark for the vintage.

2006 King Estate Pinot Noir – Pfeiffer Vineyards

FINAL ANALYSIS: 13.5% alcohol; TA: 0.53 g/100 ml; pH: 3.55

SUGGESTED RETAIL PRICE: \$55/750ml

PRODUCTION: 428 – 6 pack cases

GROWING SEASON

2006 can be characterized as an early vintage. Warm to hot temperatures during bloom provided optimum conditions for pollination and fruit set. Warmer than average summer temperatures coupled with ample nutrients and soil hydration allowed the vines to photosynthesize at an excellent rate. There were a few spikes of hot weather during the third week of June, the third week of July, the middle of August, and the early part of September. Harvest at King Estate began on September 27th and was over by October 11th, whereas in the previous year October 11th marked the beginning of harvest.

WINEMAKER TASTING NOTES

Color: Deep garnet.

Aroma: Raspberry, caramel, cranberry, anise, and dried cherries.

Flavors: Blackberry, anise, currant, hints of blue fruit, tobacco, nice cherry fruit on finish.

Mouthfeel: Soft, luscious entry, medium tannins, lingering finish.