



2007 King Estate Chardonnay

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

SUGGESTED RETAIL PRICE: \$18/750ml

VINEYARD SOURCE: 64% Quail Run Vineyard, 18% Three Creeks Vineyard, 13% organically grown King Estate 'Domaine' Vineyard, 5% Other

AGING: 67% barrel aged for 8 months in French and American Oak

GROWING SEASON & WINEMAKING

Anyone concerned about Oregon's reputation as a cool climate grape growing region can relax – 2007 got things back to normal. The season started typically with normal bud break and by June 27th every block on the estate was in full bloom. In spite of scattered showers, the fruit set was normal and occurred during the first week of July. Although the cumulative degree day totals were only slightly below the average for Oregon in general, what distinguished 2007 was in how those days were distributed. While considered a cool climate growing zone, Western Oregon often experiences a number of extreme heat days (days greater than 95°) every summer and very little rainfall from July through mid-September. In 2007 however, summer showers occurred sporadically throughout the growing season and few if any high heat events were recorded, contributing to a cool, even season. Harvest began on September 28th and was completed in early October. The result is a more typical Oregon vintage than 2005 or 2006, with wines of moderate alcohol levels, good acidity and lots of fresh, bright fruit.

WINEMAKER TASTING NOTES

Color: Light golden straw.

Aroma: Apple, orange, vanilla, pear, caramel and oak.

Flavor: Honey, citrus, apple, cinnamon and nutmeg

Mouthfeel: Creamy, round, just enough acid to carry the fruit and oak to the finish.