



**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.

## **2007 King Estate Pinot Noir – Pfeiffer Vineyards**

**FINAL ANALYSIS:** 13.5% alcohol; TA: 0.51 g/100 ml; pH: 3.41

**SUGGESTED RETAIL PRICE:** \$40/750ml

**PRODUCTION:** 379 – 6 pack cases

### **GROWING SEASON**

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 27<sup>th</sup> 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 28<sup>th</sup> 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: Deep garnet.

Aroma: Plum, cherry, blueberry, and vanilla.

Flavors: Cherry, spice, and herbal oak

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