

2008 next: Pinot Noir



Final Analysis: 13.0% alc., TA 0.54g/100ml, pH 3.60

Production: 5,530

Suggested Retail: \$18.00

Fermentation: 100% stainless steel temperature controlled tanks.

Aging: On oak for seven months

Winemaker Tasting Notes

Color: bright garnet

Nose: strawberry, cherry pie, rose, herbal tea leaves, spice

Flavor: cherry, raspberry, black pepper, hints of oak

Mouthfeel: soft, rich, balanced fruit, acid, and tannins

next:

A look forward from the people at King Estate Winery

