

2008 KING ESTATE SIGNATURE PINOT NOIR



FINAL ANALYSIS: 13.0% alcohol, TA 0.56g/100ml, pH 3.45

SUGGESTED RETAIL PRICE: \$29

FERMENTATION: Assmanhausen, RC212, D254 & RA17 yeasts. 100% stainless steel, temperature controlled tank fermentation in removable top fermenters. Punch down two to three times per day.

AGING: 9 months in French oak barrels: 31% new barrels, 28% one-year old barrels, 24% two-year old barrels, 17% three-year old barrels. Cooperage predominately from François Freres, Dargaud & Jaeglé, Radoux, Claude Gillet, Nadalie, and Cadus with medium toasted staves.

GROWING SEASON

2008 was a classic Oregon vintage. A cool spring started the vintage off slowly, but warm summer weather allowed the grapes to catch up and grow at a steady, even pace. Estate heat summation was typical, 1807 growing degree days vs. the average 1811. The summer saw below average rain fall with only 6.75 inches between April and October, including a minimal 1.5 inches that fell during the critical late-September/early-October pre-harvest period. As a result, fruit was clean, ripe and concentrated.

WINEMAKER TASTING NOTES

Appearance: Bright ruby, with clarity and brilliance

Aroma: Earth, mushroom, cedar, raspberry, spice, dark cherry, leather

Flavor: Cherry, strawberry, caramel, tobacco, vanilla

Mouthfeel: Soft entry, velvety tannins, sweet smoky finish

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