



2008 King Estate Pinot Noir – Backbone

FINAL ANALYSIS: 13.0% alcohol; TA: 0.56 g/100 ml; pH: 3.35

SUGGESTED RETAIL PRICE: \$55/750ml **PRODUCTION:** 410 – 6 pack cases

FERMENTATION: Destemmed whole berries. No crushing of the fruit. Fermented at an average temperature of 85° with various yeasts to best express terroir. Cap management by pneumatic punch-down. Pressed when dry and racked to barrels after 2-3 days of settling.

AGING: Malolactic fermentation in barrel. Aged in French oak barrels, 87% of which were brand new, for a total 15 months.

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

Color: Deep garnet

Aroma: Dried cherry, blackberry, tobacco, pepper spice, strawberry, dried flowers, violet

Flavors: Black cherry, raspberry, blueberry, dried rose

Mouthfeel: Rich and round, drying with a crisp edge of acidity