



Pfeiffer Vineyards, King Estate's first contracted vineyard (1992), has been growing grapes since 1984. Owned and operated by the Pfeiffer family, the vineyard totals 70 acres, with 42 acres planted to Pinot Noir. Located in the southern part of the Willamette Valley, the vineyard slopes to the south, consists of Bellpine soil, and has a depth of 1-2 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.

2008 King Estate Pinot Noir – Pfeiffer Vineyards

FINAL ANALYSIS: 13.5% alcohol; TA: 0.52 g/100 ml; pH: 3.39

SUGGESTED RETAIL PRICE: \$55/750ml

PRODUCTION: 280 – 6 pack cases

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: dark garnet

Aroma: cherry, blackberry, spiced apple, rose petal, earth

Flavors: cherry, orange zest, cranberry, cola, toast

Mouthfeel: earthy, rich, lively acid, rich full tannins