

2009 next: Pinot Noir



Final Analysis: 13.0% alc., TA 0.6g/100ml, pH 3.53

Production: 975

Suggested Retail: \$18.00

Fermentation: 100% stainless steel temperature controlled tanks.

Aging: On oak for seven months

Winemaker Tasting Notes

Color: medium dark purple with violet hues

Nose: black cherry, cinnamon, clove, sage, thistle, plum, jammy, earth, cocoa, raspberry

Flavor: cranberry, spicy, berry, dark chocolate, toasty oak

Mouthfeel: nice entry, good and friendly tannins, a bit drying, a long toasty fruity finish

next:

A look forward from the people at King Estate Winery

