

2009 KING ESTATE SIGNATURE PINOT NOIR



FINAL ANALYSIS: 13.0% alcohol, TA 0.54g/100ml, pH 3.47

SUGGESTED RETAIL PRICE: \$29

FERMENTATION: Assmanhausen, RC212, D254 and RA17 yeasts. 100% Stainless steel fermentation in temperature controlled open top fermenters. Pumped over in early fermentation two to three times per day, switching to punch downs during the final two thirds of fermentation. Pressed off skins at or around dryness.

AGING: Malolactic fermentation in barrel, racked at completion of secondary fermentation and laid down for 9 months. 30% new french oak, 28% one year old barrels, 25% two year old barrels and 17% three years or older. Cooperage predominantly Francois Freres, Dargaud & Jaegle, Radoux, Claude Gillet, Nadalie and Cadus with medium and medium plus toasted staves.

GROWING SEASON

The 2009 vintage has the potential to be of very high-quality. The growing season in Oregon was one of dramatic week-to-week temperature variability with wide swings between record high and record low temperatures. A couple of incidents of rain occurred over the Labor Day and Columbus Day weekends but did not negatively impact grape quality. A warm and dry harvest period gave way to cooler than expected conditions in late September and early October, but fortunately the majority of the fruit statewide was at or near optimum ripeness. Even with a cooler end to the season, the cumulative growing degree days for the 2009 vintage showed a 4-14% increase over 2008, similar to the warm 2004 and 2006 vintages.

WINEMAKER TASTING NOTES

Appearance: Deep garnet, bright ruby tint

Aroma: Dark cherry, raspberry, cranberry, blueberry, rose petals, vanilla, oak spice, cedar, and a hint of truffle

Flavor: Blackberry, cherry, cocoa, toasted marshmallow, raspberry, orange zest, baking spices, and a hint of menthol

Mouthfeel: Silky soft entry, balanced with nice acidity and firm tannins, long lingering finish