

# 2010 KING ESTATE SIGNATURE PINOT NOIR



## VINTAGE

2010

## FINAL ANALYSIS

13.0% alcohol, TA 0.57g/100ml, pH 3.66, RS .40%

## PRODUCTION

25,000 cases

## SUGGESTED RETAIL

\$27.00

## FERMENTATION

Assmanhausen, D254, BM45 and RC212 yeasts. 100% Stainless steel fermentation in temperature controlled open top fermenters. Pumped over 2-3 times daily during the first third of fermentation, switching to punch downs during the final two thirds of fermentation. Pressed off skins at dryness.

## AGING

Malolactic fermentation in barrel, racked at completion of secondary fermentation and laid down for 8 months. 24% new french oak, 30% one year old barrels, 25% two year old barrels and 21% three years or older. Cooperage predominantly from François Frères, Dargaud & Jaegle, Radoux, Claude Gillet, Nadalié and Cadus with medium and medium plus toasted staves.

## WINEMAKER TASTING NOTES

### APPEARANCE

deep garnet, bright ruby tint

### AROMA

cherry, eucalyptus, raspberry, spice

### FLAVOR

pomegranate, vanilla, cherry, oak, lavender

### MOUTHFEEL

soft rich entry, nice texture, good weight, long lively finish



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