



2005 King Estate Domaine Pinot Noir

% Blend	PN Clone	Block	Vine Age	Soil	Trellis System
54%	113	19g	10 years	Bellpine	Vertical
20%	WADS	16d	11 years	Bellpine	Vertical
13%	WADS	1ec	13 years	Bellpine	Vertical
13%	115/113	19f	10 years	Bellpine	Vertical

100% Organic Pinot Noir Grapes from our Estate Vineyards

FINAL ANALYSIS: 12.9% alcohol; TA: 0.59 g/100 ml; pH: 3.66

PRODUCTION: 741 – 6 pack cases **SUGGESTED RETAIL PRICE:** \$50/750ml

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation in open top fermenters. Punch down two to three times per day. Yeast strains: (76%) Assmanhausen, (19%) RC212, (5%) RA17.

AGING: 16 months in French oak barrels (53% new, 33% 1 year, 14% 2 year)

GROWING SEASON

2005 was indeed another great vintage. Bud break started early in most vineyards but flowering was about normal for Oregon – between the first and second week in July. Poor weather conditions during flowering resulted in low yields for many vineyards in the Willamette Valley. Fortunately, Mother Nature was kinder at King Estate and we had normal to high yields complemented by excellent quality. Fruit maturity progressed at a nice slow pace giving the vines time to develop optimum varietal characteristics. Harvest at King Estate lasted from September 30th until October 22nd.

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(Winemaker Tasting Notes)

The 2005 Domaine Pinot Noir has hints of cranberry and cherry on the nose with a silky entry and fruitfulness on the palette. This fruit forward wine has flavors of cherry and blueberry while hints of vanilla, menthol and cocoa spice round out the lingering finish.