

*King Estate*



### **1998 King Estate Late Harvest Riesling**

**FINAL ANALYSIS:** Brix at harvest: 32°; Residual Sugar at Bottling: 13.0%;  
10.4% alcohol, TA 0.90g/100ml, pH 3.20

**FERMENTATION:** 100% stainless steel, temperature controlled tank fermentation. No malolactic fermentation.

**PRODUCTION METHOD:** Harvested October 26, 1998 from Pfeiffer Vineyards (located west of Junction City, Oregon), this fruit was cleanly botrycized with juice yields of 50-100 gallons per ton. Once harvested, the fruit was immediately processed in the Wilmes presses and transferred to stainless steel fermentation tanks where it cold settled. Slowly fermented due to high sugar content (45°F - 50°F), the winemaking team ceased fermentation when the wine reached approximately 10% alcohol.

### **GROWING SEASON**

The extended cold wet spring in 1998 reduced the number of pollinated flowers significantly, and thus, yields were down 30-50% statewide. A warm, dry summer growing season led to a normal canopy growth. With a reduction in clusters coupled with a normal canopy growth, the remaining fruit possessed intense aromas and flavors. The weather during harvest was sunny and dry with small amounts of intermittent rainfall.

### **1998 KING ESTATE LATE HARVEST RIESLING**

This rich, deeply golden colored late harvest Riesling possesses floral aromas of magnolias and roses, with notes of honey, apricots, and pears abounding throughout. Highlighted by sweet apricots, peach, and honey flavors, this wine features luscious fruit characters with a balanced intensity, cleansing acidity, and a lingering sweetness at the finish. Delightful when paired with fruit and cheese. *Suggested Retail: \$18.00*