

# King Estate



## 1998 King Estate Reserve Chardonnay

| <u>VINEYARD</u>            | <u>BLEND</u> | <u>CLONE</u> | <u>COUNTY</u> |
|----------------------------|--------------|--------------|---------------|
| Columbia Country Vineyards | 22%          | Wente        | Hood River    |
| King Estate                | 67%          | Dijon 76     | Lane County   |
| King Estate                | 11%          | Dijon 75     | Lane County   |

**FINAL ANALYSIS:** 13.5% alcohol, TA 0.57 grams/100ml, pH 3.30

**FERMENTATION:** 100% barrel fermentation; 75% malolactic fermentation.

**AGING:** 100% barrel aged for 12 months in French oak barrels: 50% new barrels, 25% one year old barrels, 25% two year old barrels; Sur lie aged for 12 months.

**PRODUCTION:** 892 cases

### 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 RESERVE CHARDONNAY

This golden-hued Reserve Chardonnay displays intense tropical fruit, melon, pineapple, and guava aromas commingled with creamy toasty oak, anise, nutmeg spice and vanilla. In the mouth this wine has a nice round entrance, with flavors of ripe tropical peach, nectarine and passion fruit. This Chardonnay maintains a nice balance of acidity with toasty, tobacco oak on the finish.

*Suggested retail: \$20.00*