

King Estate



1996 King Estate Reserve Pinot Noir

<u>VINEYARD</u>	<u>BLEND</u>	<u>COUNTY</u>
King Estate	28%	Lane County
Abbey Heights Vineyard	21%	Yamhill County
Croft Vineyards	20%	Polk County
Hyland Vineyards	19%	Yamhill County
Temperance Hill	12%	Polk County

<u>CLONE</u>	<u>BLEND</u>	<u>FINAL ANALYSIS:</u>
Dijon 115	5%	Alcohol: 13.2%
Pommard	43%	TA: 0.61 g/100ml
Wädenswil	52%	pH: 3.53

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation in removable top fermenters. Punch down two times per day.

AGING: 17 months in French oak barrels: 42% new barrels, 30% one year old barrels, 29% two year old barrels.

PRODUCTION: 2,000 cases

GROWING SEASON

The 1996 season was typical for Oregon, cool and clear for most of the spring and early summer with an average fruit set. Good weather conditions continued through mid-August allowing for a slow, consistent development of fruit flavor. Despite intermittent rainfall during the harvest season, the fruit showed intense aromas, colors, and flavors.

1996 KING ESTATE RESERVE PINOT NOIR

This intensely deep, garnet colored Pinot Noir possesses the rich and concentrated aromas and flavors expected from a Reserve wine. Abundant with raspberry, blackberry, and blueberry aromas, hints of potpourri and lavender gently mix with subtle notes of hay and oak spice. On the palate, flavors of blackberry, plum, raspberry, and currant are artfully accented by the wine's thoroughly integrated oak. Both rich and round in the mouth, this Reserve wine possesses a great acid balance, soft and smooth tannins, and a long, velvety finish. *Suggested retail: \$35.00*