



2005 LORANE VALLEY PINOT NOIR

FINAL ANALYSIS: 12.5% alcohol, TA 0.47g/100ml, pH 3.71

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation. Punch down two to three times per day.

AGING: 6 months in French oak barrels.

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)

Color: Brilliant garnet.

Aroma: Strawberry, cherry pie, rose, herbal tea leaves, and spice.

Mouthfeel: Soft, rich, balanced fruit, acid, and tannins.