

King Estate



1996 King Estate Chardonnay

FINAL ANALYSIS: 12.9% alcohol, TA 0.57 g/100ml, pH 3.48

FERMENTATION: 90% barrel fermentation, 10% stainless steel, temperature controlled tank fermentation; 85% malolactic fermentation.

AGING: 100% barrel aged for 8-10 months.

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 CHARDONNAY

This lustrous, golden straw Chardonnay displays complex aromas of pineapple, peach, and apricot intertwined with underlying notes of spice, oak-clove, and nutmeg. Bright and slightly herbaceous with a nice round entrance, flavors of tropical fruits, peach, melon, and orange-clove prevail mid-palate and linger throughout the wine's long, clean finish. *Suggested retail: \$14.00*