



2001 King Estate Chardonnay

100% Chardonnay Grapes Grown On Our Estate's Certified Organic Vineyards

FINAL ANALYSIS: 13.5% alcohol, TA 0.56 g/100ml, pH 3.51

FERMENTATION: 100% barrel fermentation: 80% malolactic fermentation.

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

GROWING SEASON & WINEMAKING

With a warm, dry spring, bud-break occurred during the third week of April. Once bud break began, the transition from spring to summer was smooth and quick. Flowering followed during the second week of June while small amounts of rain replenished dry farmed vineyards throughout the month. Counts yielded approximately 100 berries per cluster, with 2-3 seeds per berry. Mother Nature gave us less rainfall and lots of sunshine, allowing Oregon vineyards to enter the veraison process around August 9th.

High-pressure weather patterns provided warm days and cool nights, triggering the transition to fall. Fruit was dropped 3 to 4 times to achieve cluster uniformity and increase flavor and color intensity. Harvest commenced on October 1st and finished around October 18th, presenting Oregon wineries with clean, dry fruit that exhibited high sugar levels, balanced acid, beautiful color and intense aroma and flavor precursors.

2001 KING ESTATE CHARDONNAY

(Winemaker Tasting Notes)

Color: Medium golden straw color.

Aroma: Gooseberry, lime, honey/caramel, orange zest, nutmeg and vanilla.

Mouthfeel: Creamy entry with flavors of citrus, stonefruits, honey, vanilla, nutmeg spice and a balanced oak spice and zesty exit.