



Pfeiffer Vineyards, King Estate's first contracted vineyard (1992), has been growing grapes since 1984. Owned and operated by the Pfeiffer family, the property totals 240 acres with 80 acres planted to vines. Located in the southern part of the Willamette Valley, the vineyard slopes to the south, consists of Bellpine soil, and has a depth of 3-4 feet. Considered a warm site in Oregon, Pfeiffer Vineyards is among the first vineyards that King Estate historically harvests grapes from, providing a benchmark for the vintage.

2003 King Estate Pinot Noir – Pfeiffer Vineyards

FINAL ANALYSIS: 13.9% alcohol; TA: 0.57 g/100 ml; pH: 3.43 **PRODUCTION:** 175 – 6 pack cases

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

AGING: 16 months in French oak barrels (75% new, 25% 1 year)

GROWING SEASON

The 2003 growing season and harvest proved to many why Oregon weather is often called an enigma. Oregon vineyard managers and winemakers saw a bit of everything this year – from frost threats in spring to scorching August heat and a spot of rain during harvest. All things considered, the overall crop yields were on par with past years, and the fruit quality was extremely high.

The winter and spring provided 9-13 inches less rainfall than 'normal', continuing the streak of three years of low rain measurements. Our non-irrigated/dry-farmed vineyards receive organic compost to preserve moisture, supplement vineyard nutrients, and encourage biotic life in the soil. This critical soil amendment program, combined with selective cover-crop cultivation and crop-load management, paid huge dividends as the vineyards showed no signs of vine stress during the key berry ripening process.

2003 KING ESTATE PINOT NOIR – PFEIFFER VINEYARDS

Color: Deep garnet.

Aroma: Candied berry-cherry, perfumed floral, sweet oak spice, roasted coffee & peanut.

Mouthfeel: Ripe berry fruit with roasted char oak.