



2006 represented the 15<sup>th</sup> vintage from the King Estate ‘Domaine’ estate vineyard. Since 1997 the King Estate production team has been producing a ‘Domaine’ wine, sourcing fruit exclusively from the 100% organically-grown estate. During this time many unique and special blocks have been noted, each contributing a unique element of expression to the King Estate wines, while varying in their ability to respond to the special challenges of each unique vintage. In 2006 Block 4D the ‘Blackjack’ block produced special grapes with small intensely flavored berries, and concentrated black fruit flavors. The 4.8 acre 4D block is planted to the early-ripening 777 clone, and is situated in a north to east-facing swale of 800-900 ft elevation in the very southeast corner of the Estate vineyard. Uniquely trellised in the ‘droop’ system the grapes receive elevated sun exposure throughout the growing season.

### **2006 King Estate Pinot Noir – Block 4D, Clone 777**

**FINAL ANALYSIS:** 13.5% alcohol; TA: 0.57 g/100 ml; pH: 3.52 **PRODUCTION:** 280 – 6 pack cases

**FERMENTATION:** 100% stainless steel, temperature controlled tank fermentation in open top fermenters. Punch down two to three times per day. Yeast strain: (100%) Assmanhausen,.

**AGING:** 15 months in French oak barrels (66% new, 34% 3 year)

### **GROWING SEASON**

2006 can be characterized as an early vintage. Warm to hot temperatures during bloom provided optimum conditions for pollination and fruit set. Warmer than average summer temperatures coupled with ample nutrients and soil hydration allowed the vines to photosynthesize at an excellent rate. There were a few spikes of hot weather during the third week of June, the third week of July, the middle of August, and the early part of September. Harvest at King Estate began on September 27<sup>th</sup> and was over by October 11<sup>th</sup>, the previous year October 11<sup>th</sup> marked the beginning of harvest.

### **2006 KING ESTATE PINOT NOIR – BLOCK 4D, CLONE 777**

**Aroma:** Blackberry, anise, boysenberry, coffee bean.

**Flavor and mouthfeel:** Nice sweetness on the entry, blackberry, currant, vanilla, tobacco notes, with lingering tannins on the finish.