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2008 King Estate Chardonnay

FINAL ANALYSIS: 14.0% alcohol, TA 0.58 g/100ml, pH 3.33

SUGGESTED RETAIL PRICE: $18/750ml

AGING: 67% barrel aged for 8 months in French and American Oak

GROWING SEASON & WINEMAKING

2008 was a classic Oregon vintage. A cool spring started the vintage off slowly, but warm summer weather allowed the grapes to catch up and grow at a steady, even pace. Estate heat summation was typical, 1807 growing degree days vs. the average 1811. The summer saw below average rain fall with only 6.75 inches between April and October, including a minimal 1.5 inches that fell during the critical late-September / early-October pre-harvest period. As a result, fruit was clean, ripe and concentrated.

WINEMAKER TASTING NOTES

Appearance: Strawlike with golden hues

Aroma: Pear, toasty vanilla, apple turnover/pie

Flavor: Peach, canned pears, piecrust, yeasty, red delicious apple

Mouthfeel: Clean crisp mouthfeel with nice weight, good acid to fruit balance, finishes round and very long