



2009 King Estate Signature Muscat

FINAL ANALYSIS: 22.8° Brix at harvest; 8.12% Residual sugar at bottling; 9.0% alcohol; TA: 0.75 g/100 ml; pH: 3.19

SUGGESTED RETAIL PRICE: \$18/750ml

PRODUCTION: 175 cases

FERMENTATION: Whole cluster press. Fermented with Eppernay yeast starting at 58°F and lowered to 45°F at the end of the fermentation to retain aromatics.

AGING: Stirred lees every other week for two months prior to bottling.

GROWING SEASON

The 2009 vintage has the potential to be of very high-quality. The growing season in Oregon was one of drastic week-to-week temperature variability with wide swings between record high and record low temperatures. A couple of incidents of rain occurred over the Labor Day and Columbus Day weekends but did not negatively impact grape quality. A warm and dry harvest period gave way to cooler than expected conditions in late September and early October, but fortunately the majority of the fruit statewide was at or near optimum ripeness. Even with a cooler end to the season, the cumulative growing degree days for the 2009 vintage showed a 4-14% increase over 2008, similar to the warm 2004 and 2006 vintages.

WINEMAKER TASTING NOTES

Color: Light straw

Aroma: Orange blossom, honey, lychee and spice

Flavors: Orange zest, quince and blood orange

Mouthfeel: Balanced sweetness, lively acidity, slight effervescence, viscous