



### **2003 King Estate Pinot Noir**

**FINAL ANALYSIS:** 13.6% alcohol, TA 0.58g/100ml, pH 3.52 **PRODUCTION:** 15,100 cases

**VINEYARD SOURCE:** 62% estate grown (certified organic), 38% from seven contract growers within the Willamette Valley.

**FERMENTATION:** Assmanhausen, RC212 & D254 yeasts, plus a small amount of native yeast used. 100% stainless steel, temperature controlled tank fermentation in removable top fermenters. Punch down two to three times per day.

**AGING:** 10-12 months in French oak barrels: 30% new barrels, 25% one year old barrels, 23% two year old barrels, 22% three year old barrels. Cooperage predominately from François Freres, Dargaud & Jaegle, Rousseau, Claude Gillet, and Seguin Moreau. Light and medium toasted staves.

### **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 threads 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 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**

*(Winemaker Tasting Notes)*

**Color:** Bright garnet with ruby tint clarity and brilliance.

**Aroma:** Black cherry, blackberry, dried rose petal, strawberry jam and sweet oak spice.

**Mouthfeel:** Round, rich and silky. Blueberry, black cherry, spice and oak with balanced acidity and bright velvety tannins with a nice lingering finish.