



1998 King Estate Pinot Noir – Vin Gris

FINAL ANALYSIS: 13.2% alcohol, TA 0.58g/100ml, pH 3.29

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation. No malolactic fermentation.

PRODUCTION METHOD: The fortunate by-product of a winemaking technique whereby a small volume of lightly colored juice is removed from the Pinot Noir fermenting grapes and then fermented separately. The remaining Pinot Noir then finishes fermentation with a higher skin to juice ratio resulting in more concentrated colors, aromas, and flavors.

GROWING SEASON

The extended cold wet spring in 1998 reduced the number of pollinated flowers significantly, and thus, yields were down 30-50% statewide. A warm, dry summer growing season led to a normal canopy growth. With a reduction in clusters coupled with a normal canopy growth, the remaining fruit possessed intense aromas and flavors. Most Pinot Noir vineyards carried 1-2 tons per acres. The weather during harvest was sunny and dry with small amounts of intermittent rainfall. Although tonnage was reduced significantly, the Pinot Noir harvested exhibited excellent color, fresh fruit aromas, and lots of complexity. Individual lots were soft and mature, and possessed very nice tannin profiles.

1998 KING ESTATE PINOT NOIR – VIN GRIS

This delightful, pink *Vin Gris* was created in the classic French saignée style. Featuring a soft entry and exhibiting aromas and flavors of watermelon, bright cherries, pear, and apple, this wine possesses a solid acid structure and nice tannins on the finish. Delightful on its own or paired with food, this wine is the perfect summer wine. Suggested food and wine pairings include grilled chicken, salmon, beef, spareribs marinated in a spicy BBQ sauce, or sweet onion tart.
Suggested Retail: \$9.95