



1999 King Estate Pinot Gris – Vin Glacé

FINAL ANALYSIS: Brix at harvest: 34°; Residual Sugar at Bottling: 15.0%;
11.0% alcohol, TA 0.95g/100ml, pH 3.60

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

PRODUCTION METHOD: Vin Glacé, also known as Ice Wine, is a style of wine made from very ripe frozen grapes. Pressing the frozen grapes produces a very sweet juice, while leaving the frozen water crystals and grape skins behind. The resulting juice is very concentrated in aromas and flavors and demonstrates intense varietal character. Fermentation occurs slowly and is stopped before the wine is fermented dry. Because a natural freeze does not typically occur in our vineyard, our grapes are frozen post-harvest.

GROWING SEASON

Bud-break this year started mid-April for most Oregon vineyards, a mere 5-10 days behind 1998's schedule. Yet, the cold, dry month of May slowed the physiological growing process and therefore, flowering didn't occur until the first week of July. During berry set, a fair amount of shatter occurred indicating that berries were insufficiently pollinated. As a result, the surviving berries were slightly larger with an average number of seeds per berry at 2-3.

The month of July presented Oregon with ideal growing temperatures, not too hot, not too cold, and very dry. With a cool, dry spring and a mild summer, Oregon vineyards entered the veraison process around September 10th. Harvest commenced on October 1st and finished around November 5th presenting Oregon wineries with clean, dry fruit that was loaded with beautiful color, and intense aroma and flavor precursors.

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This brilliant, golden straw colored *late harvest* Pinot Gris presents aromas of sweet pears, figs, perfume, and honeysuckle notes. With a sweet entry, and a crisp acid structure, this wine features guava, passion fruit, pear with lemonlime flavors lingering throughout the long, sweet finish. Delightful when served with fresh fruit and cheese. *Suggested Retail: \$18.00*