

*King Estate*



### **1999 King Estate Pinot Noir – Vin Gris**

**FINAL ANALYSIS:** 12.5% alcohol, TA 0.55g/100ml, pH 3.45

**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**

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 10<sup>th</sup>. Harvest commenced on October 1<sup>st</sup> and finished around November 5<sup>th</sup> presenting Oregon wineries with clean, dry fruit that was loaded with beautiful color, and intense aroma and flavor precursors.

#### **1999 KING ESTATE PINOT NOIR – VIN GRIS**

This delightful, salmon pink colored *Vin Gris* was created in the classic French saignée style. Featuring a nice, round entrance and exhibiting aromas of peach, tangerine, fig, and passion fruit, this wine offers delicious strawberry, tropical fruits, and citrus flavors in the mouth. A refreshing *Vin Gris* possessing a good acid structure and soft tannins on the finish, this wine is delicious on its own or when paired with food. Suggested food and wine pairings include grilled chicken, salmon, beef, spareribs marinated in a spicy BBQ sauce, or sweet onion tart. *Suggested Retail: \$11.95*