



2001 King Estate Pinot Gris – Vin Glacé

FINAL ANALYSIS: Brix at harvest: 31.8°; Residual Sugar at Bottling: 13.9%;
11.5% alcohol, TA 0.86g/100ml, pH 3.36

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

With a warm, dry spring, bud-break occurred during the third week of April. Once bud break began, the transition from spring to summer was smooth and quick. Flowering followed during the second week of June while small amounts of rain replenished dry farmed vineyards throughout the month. Counts yielded approximately 100 berries per cluster, with 2-3 seeds per berry. Mother Nature gave us less rainfall and lots of sunshine, allowing Oregon vineyards to enter the veraison process around August 9th.

High-pressure weather patterns provided warm days and cool nights, triggering the transition to fall. Fruit was dropped 3 to 4 times to achieve cluster uniformity and increase flavor and color intensity. Harvest commenced on October 1st and finished around October 18th, presenting Oregon wineries with clean, dry fruit that exhibited high sugar levels balanced acid, beautiful color and intense aroma and flavor precursors.

2001 KING ESTATE PINOT GRIS– VIN GLACÉ

This brilliant, golden straw colored *late harvest* Pinot Gris presents aromas of apricot, papaya, honey, and butterscotch. With a sweet entry, and a bright acid structure, this wine features flavors of tangerine, apricot, honey, and passion fruit, with sweet viscosity lingering throughout the long finish. Delightful when served with fresh fruit and cheese. *Suggested Retail: \$18.00*