

2001 King Estate Pinot Noir – Vin Gris

FINAL ANALYSIS: 12.5% alcohol, TA 0.51g/100ml, pH 3.65

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

PRODUCTION METHOD: Vin Gris is produced by the traditional French rosé method using Pinot Noir grapes. The grapes were destemmed, crushed, cold soaked for 72 hours on the skins, pressed and the juice fermented as a white wine. The resulting crisp dry wine is pink in color with wonderful strawberry and watermelon fruit aromas. It is especially delicious in the warm summer months served as an aperitif or with a light meal.

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 a month later during the second week of June while small amounts of rain replenished dry farmed vineyards in June. 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, beautiful color and intense aroma and flavor precursors.

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This beautiful, salmon pink Vin Gris offers a soft, round entry, with aromas of strawberry, cherry, and honeydew melon. This well balanced wine displays delicious cherry, raspberry, and citrus in the mouth with soft tannins on the finish and is delicious on its own or when paired with a variety of foods including grilled chicken, salmon, beef, or sweet onion tart. *Suggested Retail: \$11.95*