



2002 King Estate Pinot Gris – Vin Glacé

FINAL ANALYSIS: Brix at harvest: 37.7°; Residual Sugar at Bottling: 19.4%;
11.5% alcohol, TA 0.97g/100ml, pH 3.78

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

The 2002 harvest was, as usual, unique. Slow fruit maturity tested patience and trust with growers and winemakers. Winter/Spring provided 10 to 15 inches less rainfall than normal. High-pressure weather patterns provided warm days and cool nights during the summer, triggering the transition to Fall, and another excellent harvest.

Using judicious vineyard management practices, we were able to achieve average yields with extremely high quality fruit. “We will release another vintage of outstanding wines,” notes Brad Biehl, King Estate’s General Manager.

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This luscious, golden straw colored *late harvest* Pinot Gris presents aromas of pretty apricot, honey, and butterscotch with hints of tropical fruit. With a sweet entry, and nice balanced acid, this wine features flavors of apricot syrup, peach, honey, and tropical fruits. Great structure and mouth through to the exit with excellent viscosity. Delightful when served with fresh fruit and cheese. *Suggested Retail: \$18.00*