



## **2003 King Estate Pinot Gris – Vin Glacé**

*100% Pinot Gris Grapes Grown On Our Estate's Certified Organic Vineyards*

**FINAL ANALYSIS:** Brix at harvest: 34.1°; Residual Sugar at Bottling: 16.3%;  
12.0% alcohol, TA 0.86g/100ml, pH 3.41

**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 2003 growing season and harvest proved to many why Oregon weather is often called an enigma. Oregon vineyard managers and winemakers saw a bit of everything this year – from frost threats in spring to scorching August heat and a spot of rain during harvest. All things considered, the overall crop yields were on par with past years, and the fruit quality was extremely high.

The winter and spring provided 9-13 inches less rainfall than 'normal', continuing the streak of three years of low rain measurements. Our non-irrigated/dry-farmed vineyards receive organic compost to preserve moisture, supplement vineyard nutrients, and encourage biotic life in the soil. This critical soil amendment program, combined with selective cover-crop cultivation and crop-load management, paid huge dividends as the vineyards showed no signs of vine stress during the key berry ripening process.

### **2003 KING ESTATE PINOT GRIS – VIN GLACÉ**

This luscious, golden straw colored *late harvest* Pinot Gris presents great aromatic intensity of peach, apricot, honey, and passionfruit. With a luscious entrance, this wine features flavors of apricot, peach, pears, and tangerine. Great structure and mouth through to the exit with excellent viscosity. Delightful when served with fresh fruit and cheese.

*Suggested Retail: \$18.00*