



2004 King Estate Vin Glacé – Pinot Gris

100% Organic Pinot Gris Grapes from our Estate Vineyards

FINAL ANALYSIS: Brix at harvest: 34.9°, Residual Sugar at Bottling: 14.1%
11.0% alcohol, TA 0.91g/100ml, pH 3.47

PRODUCTION: 2,000 cases **SUGGESTED RETAIL PRICE** \$18/375ml

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 ripe frozen grapes. Pressing the frozen grapes produces a 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

What can we say - 2004 was an unprecedented sixth vintage in a row where grapes reached full maturity through the temperate summer weather, and the winter rains held off until after the harvest was completed.

Spring conditions, always critical in fruit 'set' and development, were warm and dry. After installing 15 frost protection fans in fall of 2003, we were prepared for the worse, but received the best – mixed heat, dryness and some mild, controllable frost.

The summer season was relatively normal, with warm and dry weather. We experienced one heat-wave period with temperatures above 100 degrees, which resulted in limited sunburn on the berry skins. We eventually crop thinned these clusters – thus lowering the harvest volume, but increasing the quality.

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(Winemaker Tasting Notes)

Color: Luscious, golden straw.

Aroma: Honeysuckle, apricot, pineapple, nutmeg/allspice & orange blossom.

Mouthfeel: Peach/apricot nectar, honey, tropical fruits, black tea & pear.