



2005 King Estate Vin Glacé – Pinot Gris

100% Organic Pinot Gris Grapes from our Estate Vineyards

FINAL ANALYSIS: Brix at harvest: 33.7°, Residual Sugar at Bottling: 16.3%
10.5% alcohol, TA 1.03g/100ml, pH 3.45

PRODUCTION: 2,176 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

2005 was indeed another great vintage. Bud break started early in most vineyards but flowering was about normal for Oregon – between the first and second week in July. Poor weather conditions during flowering resulted in low yields for many vineyards in the Willamette Valley. Fortunately, Mother Nature was kinder at King Estate and we had normal to high yields complemented by excellent quality. Fruit maturity progressed at a nice slow pace giving the vines time to develop optimum varietal characteristics. Harvest at King Estate lasted from September 30th until October 22nd.

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(Winemaker Tasting Notes)

Color: Luscious, golden straw.

Aroma: Honeysuckle, pineapple, peach and apricot.

Mouthfeel: Viscous with flavors of pineapple, tropical notes, orange, and peach.