



2006 King Estate Vin Glacé – Pinot Gris

100% Organic Pinot Gris Grapes from our Estate Vineyards

FINAL ANALYSIS: Brix at harvest: 37.2°, Residual Sugar at Bottling: 18.6%
11% alcohol, TA 0.92g/100ml, pH 3.71

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

2006 can be characterized as an early vintage. Warm to hot temperatures during bloom provided optimum condition for pollination and fruit set. Warmer than average summer temperatures coupled with ample nutrients and soil hydration allowed the vines to photosynthesize at an excellent rate. There were a few spikes of hot weather during the third week of June, the third week of July, the middle of August, and the early part of September. Harvest at King Estate began on September 27th and was over by October 11th, the previous year October 11th marked the beginning of harvest.

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(Winemaker Tasting Notes)

Color: Golden straw.

Aroma: Peach, apricot, honey, tropical fruits, orange peel.

Mouthfeel: Pear, peach, tropical fruits, candied orange peel, great acid balance.