



### **2007 King Estate Gamay Noir – Vin Gris**

**FINAL ANALYSIS:** 12.5% alcohol, TA 0.67g/100ml, pH 3.10

**PRODUCTION:** 260 cases **SUGGESTED RETAIL PRICE** \$18/750ml

**FERMENTATION:** 100% stainless steel, temperature controlled tank fermentation.

**PRODUCTION METHOD:** Vin Gris is produced by the traditional French rosé method using Pinot Noir grapes. The grapes were destemmed, crushed, cold soaked for 48 hours on the skins, pressed and the juice fermented as a white wine. The resulting crisp dry wine is pink in color with wonderful strawberry and watermelon fruit aromas. It is especially delicious in the warm summer months served as an aperitif or with a light meal.

### **GROWING SEASON**

Anyone concerned about Oregon's reputation as a cool climate grape growing region can relax – 2007 got things back to normal. The season started typically with normal bud break and by June 27 every block on the estate was in full bloom. In spite of scattered showers, the fruit set was normal and occurred the first week of July. Although the cumulative degree day totals were only slightly below the average for Oregon in general, what distinguished 2007 was in how those days were distributed. While considered a cool climate growing zone, Western Oregon experiences a number of extreme heat days (days greater than 95) every summer and very little rainfall from July through mid-September. In 2007 however, summer showers occurred sporadically throughout the growing season and few if any high heat events were recorded, contributing to a cool, even season. Harvest began on September 28 and was completed in early October. The result is a more typical Oregon vintage than 2006 or 2005, with wines of moderate alcohol levels, good acidity and lots of fresh, bright fruit.

### **2007 KING ESTATE GAMAY NOIR – VIN GRIS**

*(Winemaker Tasting Notes)*

**Aroma:** Strawberry, cranberry, watermelon, baked rhubarb and citrus notes.

**Mouthfeel:** Cherry, green apple, blood orange, strawberry and cranberry.