



From estate block 3B we bring you the 2008 King Estate Three Bees Pinot Gris. This wine showcases the exceptional quality of our organic estate-grown Pinot Gris that would normally find its way into the top-tier Domaine bottling. In our effort to provide more unique wines for the Tower Club, we bottled the Three Bees as a block designate available exclusively to members. This wine has exceptional food-pairing potential and will make a great gift for any white wine enthusiast. With only 214 6-pack cases produced, it is one of our most unique and limited wines of the vintage.

The Three Bees is named not only for vineyard block 3B, but also to recognize our bee apiary which sits adjacent to this block. The bees that call King Estate home pollinate the estate's gardens & orchards, and provide us with delicious honey for our bakery and visitor center.

## **2008 KING ESTATE PINOT GRIS – THREE BEES**

**FINAL ANALYSIS:** 13.5% alcohol; TA: 0.65 g/100 ml; pH: 3.06

**PRODUCTION:** 215 – 6 pack cases

### **GROWING SEASON**

2008 was a classic Oregon vintage. A cool spring started the vintage off slowly, but warm summer weather allowed the grapes to catch up and grow at a steady, even pace. Estate heat summation was typical, 1807 growing degree days vs. the average 1811. The summer saw below average rain fall with only 6.75 inches between April and October, including a minimal 1.5 inches that fell during the critical late-September/ early-October pre-harvest period. As a result, fruit was clean, ripe and concentrated.

### **WINEMAKER TASTING NOTES**

**Color:** Pale straw with golden highlights

**Aroma:** Peach, honeysuckle, lemon zest, tangerine and pineapple

**Flavors:** Stone fruits with hints of passion fruit and honeysuckle

**Mouthfeel:** Soft and well-balanced with lingering acid and a clean finish