

FAMILY OWNED
SINCE 1991
SUSTAINABLY GROWN



King Estate

DOMAINE
OREGON PINOT GRIS

2009

ALC. 13.5% BY VOL.

Edward King III
ED KING III



2009 DOMAINE PINOT GRIS

| <i>% Blend</i> | <i>PG Clone</i> | <i>Block</i> | <i>Vine Age</i> | <i>Soil</i> | <i>Trellis System</i> |
|----------------|-----------------|---------------|-----------------|-------------|-----------------------|
| 24% | 152 | 18d | 14 years | Bellpine | GDC |
| 21% | 146/152 | 18g, 12h | 3 years | Bellpine | VSP |
| 16% | 152 | 12d, 15d, 15a | 14 years | Jory | Lyre, GDC |
| 16% | 146/152 | 12c, 12a, 12b | 15 years | Jory | Lyre |
| 15% | 146 | 11b | 4 years | Jory | VSP |
| 8% | 146 | 2d | 17 years | Bellpine | VSP |

Organic Pinot Gris Grapes from our Estate Vineyards

FINAL ANALYSIS: 13.0% alcohol, TA 0.57g/100ml, pH 3.11

PRODUCTION: 4,800 6-pack cases **SUGGESTED RETAIL PRICE:** \$25

FERMENTATION: Whole cluster pressed. Stainless steel, temperature controlled tank fermentation in closed top fermenters until December 17th

AGING: Small lots were aged in stainless steel tanks from end of fermentation until late June 2010

GROWING SEASON

The 2009 vintage has the potential to be of very high-quality. The growing season in Oregon was one of dramatic week-to-week temperature variability with wide swings between record high and record low temperatures. A couple of incidents of rain occurred over the Labor Day and Columbus Day weekends but did not negatively impact grape quality. A warm and dry harvest period gave way to cooler than expected conditions in late September and early October, but fortunately the majority of the fruit statewide was at or near optimum ripeness. Even with a cooler end to the season, the cumulative growing degree days for the 2009 vintage showed a 4-14% increase over 2008, similar to the warm 2004 and 2006 vintages.

WINEMAKER TASTING NOTES

Appearance: White gold/platinum straw

Aroma: Pear, cantaloupe, lime zest, tropical fruit, spice

Flavor: Citrus, mango, pineapple, honey

Mouthfeel: Great weight and acidity, nice balance of acid and sugar, long crisp finish with minerality