



Pfeiffer Vineyards, King Estate's first contracted vineyard (1992), has been growing grapes since 1984. Owned and operated by the Pfeiffer family, the vineyard totals 70 acres with 28 acres planted to Pinot Gris. Located in the southern part of the Willamette Valley, the vineyard slopes to the south, consists of Bellpine soil, and has a depth of 1-2 feet. Considered a warm site in Oregon, Pfeiffer Vineyards is among the first vineyards that King Estate harvests grapes from each year providing a benchmark for the vintage.

2009 King Estate Pinot Gris – Pfeiffer Vineyards

FINAL ANALYSIS: 13.5% alcohol; TA: .59%; pH: 3.06

SUGGESTED RETAIL PRICE: \$22/750ml

PRODUCTION: 235 – 6 pack cases

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 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

Color: light straw

Aroma: kiwi, star fruit, lemon zest, grapefruit, orange citrus, honeysuckle, floral

Flavors: orange, grapefruit, coriander, lime, honeysuckle

Mouthfeel: crisp balanced entry, viscous body, long lasting finish