

2008 KING ESTATE SIGNATURE PINOT GRIS



FINAL ANALYSIS: 13.0% alcohol, TA 0.59g/100ml, pH 3.34, RS .47%

SUGGESTED RETAIL PRICE: \$17

VINEYARD SOURCE: 41% estate grown (certified organic), 59% grown to our strict specifications by our long-term network of sustainable growers

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation

AGING: 100% sur lie aged for five months

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

Appearance: Golden straw with brilliant luminosity

Aroma: Fresh pear, peach blossom, lime, grapefruit, and floral notes

Flavor: Lively citrus, peach, tropical fruit, mineral, and honey

Mouthfeel: Crisp entry, nice texture, long finish