

King Estate

2014 VINTAGE REPORT

"The 2014 vintage in Oregon may be remembered as **the vintage of a lifetime**. From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season."

— *The Oregon Wine Board*

VINTAGE NOTES ~ FROM THE WINERY:

Excellent weather continued throughout the summer, leading to a warmer than average vintage and resulted in excellent ripening conditions. The vintage broke the 2006 record for heat accumulation days, not due to higher than average maximum temperatures, rather, it was higher than average minimums that eased the stress on the vines throughout the growing season.

Moving into late summer/early fall the grape clusters were in outstanding condition which, combined with unusually dry conditions, allowed for extended hang time and enhanced flavor development. The extended harvest period enabled each vineyard to be harvested at peak ripeness resulting in a crop of superb quality.

"It is great that we can achieve such an ideal balance between the sugar, flavor, and acid development in Oregon. The wines needed very little work to show their character beautifully; this was a very hands-off vintage. Our Pinot Gris came out bursting with ripe tropical and stone fruit notes while maintaining crisp acidity. The Pinot Noirs have intensely ripe, almost jammy, berries and floral flavor notes with mature, soft tannins. The wines are intense, balanced and elegant." — *Kevin Sommelet, Head Winemaker*



"This is a vintage of global significance for Oregon. These wines will do better than compete with the best in the world. We now see Oregon fulfilling its promise- and more- in a series of vintages that throws down the gauntlet to every other wine region on the planet."

— *Ed King III, CEO KING ESTATE WINERY*

