



2015

WILLAMETTE VALLEY BACKBONE PINOT GRIS

Each vintage, our winemakers have the ability to ferment and age individual blocks and vineyards separately until they are blended. This allows our winemakers to hand-select individual fruit from a select range of Willamette Valley vineyards. Each vineyard contributes unique nuances and character to this blend, making this wine more than just the sum of its parts. The exceptional quality fruit coming from these storied vineyards provides the backbone for our King Estate Willamette Valley wines.

TASTING NOTES

The 2015 vintage is a brilliant example of Pinot Gris from a warmer than average Western Oregon growing season. The glistening straw yellow color is accented by a nose consisting of lemon, honey, and nectarine notes. Floral elements are present with violet and rose water components, accompanying fruit-forward flavors of pear, melon, and pineapple. The silky, supple entrance is followed by a mid-palate explosion of complex fruit flavor and gorgeous acidity, highlighting the overarching backbone of this beautiful Willamette Valley Pinot Gris.

WINEMAKING PROCESS

The 2015 vintage of Backbone Pinot Gris was meticulously harvested by hand, and whole cluster pressed. After being cold settled, it was carefully racked and slow fermented at 55 degrees in stainless steel tanks. This wine benefited from sur lie aging for 5 months prior to bottling.

VINTAGE NOTES

2015 was the earliest harvest in King Estate history. A dry, mild winter led to early bud break in mid to late March, about two weeks ahead of normal. With minimal frost damage to worry about during winter, there was an abundance of fruit set by early June. Warm temperatures throughout spring and summer kept the vines ahead of their seasonal average maturation while a slight reprieve from the heat arrived around harvest and helped to preserve acidity and allowed for optimal flavor development. Fruit came in perfectly ripe, having benefitted from extended hang time.

Varietal: Pinot Gris **AVA:** Willamette Valley **Alcohol:** 13.5%

Vineyards: 40% King Estate; 30% Pfeiffer; 15% Johnson School; 10% Nekia Hill; 5% Antiquum

