



2016

WILLAMETTE VALLEY PINOT GRIS

Our flagship wine, King Estate Willamette Valley Pinot Gris, reflects an excellence recognized worldwide. Made with the best selection of grapes each year, the 2016 vintage was sourced primarily from King Estate's certified Biodynamic® and organic vineyard as well as a handful of like-minded sustainably-farmed vineyards throughout the Willamette Valley.

TASTING NOTES

The 2016 vintage is a gorgeous, mouth-watering example from another stellar Oregon growing season. This has a pale straw color with glistening edges. Aromas of ripe pear, fresh cantaloupe and honeysuckle fill the glass. Juicy flavors of just ripe pear, wild honey and pineapple are framed by a balance of viscous texture and clean, racy acidity. This wine will age beautifully through the next decade.

WINEMAKING PROCESS

The 2016 vintage was fermented in 100% stainless steel tanks, which were temperature controlled to maximize fruit character. This wine benefited from sur lie aging for 4 months prior to bottling.

VINTAGE NOTES

The 2016 Oregon Vintage turned out to be another in a string of remarkable years that has blessed the state with ideal growing conditions. The vintage started out early in Western Oregon with average bud break occurring in mid to late March. Unusually warm temperatures in April and May accelerated an "early season effect", which caused vineyards to go into bloom by the 3rd week of June. The weather cooled substantially through August. The 2016 harvest began in early September and continued unabated until the end of the month, just in time to avoid the onset of rain in October.

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