



2017

WILLAMETTE VALLEY BRUT CUVÉE

King Estate's Brut Cuvée is made from 100% estate grown, Biodynamic® grapes that are always the first harvested from our vineyard, picked early when the brix (a measure of sugar content) is low and acidity is high. Roughly translating to "dry blend," our Brut Cuvée uses the first pressed and most desirable grape juice. Similar to the Champagne region in France, the Willamette Valley's cool climate is ideal for growing fruit that is well suited for sparkling wine.

TASTING NOTES

Delightfully golden straw in color, this sparkling wine greets the nose with aromas of baked apple, lemon zest, white flowers, fresh bread and biscuit. On the palate, discover flavors of apple skin, white peach, hazelnut, brioche and lemon oil. Fine and persistent bubbles offer a delicate mousse with bright acidity that lifts the fruit on the palate before leading to a structured finish that is elegant and complex.

WINEMAKING PROCESS

Fermentation is méthode Champenoise. The base wine is fermented until dryness in stainless steel before undergoing a second fermentation in bottle. It is sur lie aged en tirage, or in bottle, for 36 months where it develops rich, complex flavors. Following riddling and disgorging, it is finished with a liqueur d'expédition.

VINTAGE NOTES

2017 was a classic Willamette Valley vintage, with bud break in late March followed by bloom in mid- to late June and véraison in early to mid-August, roughly two weeks later than 2016. Fruit set was heavy, requiring judicious crop-thinning to promote grape quality. After early picking for sparkling wine and Rosé, harvest on the estate began in earnest in late September and finished mid-October. The later season combined with cool harvest weather, interrupted periodically by showers, slowed ripening and allowed for enhanced flavor development and acid retention while keeping potential alcohol levels in check.

Varietals: 61% Pinot Noir and 39% Chardonnay

Vineyard: 100% King Estate

Alcohol: 12.5%

