



2017

## WILLAMETTE VALLEY CHARDONNAY

King Estate Chardonnay is produced in limited quantities and crafted to our highest winemaking standards. The grapes for this wine came from some of the finest sustainably farmed vineyards throughout the Willamette Valley. Bright, balanced and expressive, this wine demonstrates the beauty of Willamette Valley Chardonnay.

### TASTING NOTES

2017 was a classic Chardonnay vintage in the Willamette Valley. Moderate temperatures and cool harvest conditions allowed for extended ripening and complex flavors. In the glass, there is a brilliant straw yellow color. Immediate aromas of apricot and lemon oil are apparent and there is a pleasant balance of sweet French oak and vanilla notes. The palate is clean and enjoyable with flavors of lemon zest, honeysuckle and fresh bread. Enjoy now and until at least 2025.

### WINEMAKING PROCESS

This 2017 vintage was whole cluster pressed and fermented in barrel. It was then aged with its lees in French oak barrels for 5 months with weekly battonage, before bottling.

### VINTAGE NOTES

2017 was a classic Oregon 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, allowing for enhanced flavor development and acid retention while keeping potential alcohol levels in check.

Varietal: Chardonnay

AVA: Willamette Valley

Alcohol: 13.5%

