

King Estate

2018

BACKBONE PINOT GRIS WILLAMETTE VALLEY

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 fruit coming from these storied vineyards provides the backbone for our King Estate Willamette Valley wines.

TASTING NOTES

Pale straw in color, the wine exhibits stone fruit flavors of peach and apricot along with tropical notes of pineapple, lemon blossom, jasmine and mandarin peel. Bright acidity leads to a lush, round finish. Enjoy now through 2026.

WINEMAKING PROCESS

Hand-picked, whole cluster pressed, cold settled, racked, slow fermented at 55 degrees in 100% stainless steel. Aged sur lie for 5 months in stainless steel tanks.

VINTAGE NOTES

Near-perfect harvest conditions capped another outstanding growing season at King Estate. Bud break came on April 22nd followed by bloom right on time in late June. Heat spiked in August but never broke the 100-degree mark. A long stretch without rain didn't hurt the berries and actually helped by suppressing disease. Cooler temperatures in September and October created ideal conditions to let the fruit hang and flavors intensify. Harvest on the estate began on September 21st and ran through October 22nd, yielding 1,536 tons of fruit. Rain held off, with only trace amounts falling before the harvest was in.

Vineyards: 33% King Estate, 20% Pfeiffer, 17% Jesse, 17% Croft, 13% Goschie

Varietal: 100% Pinot Gris

AVA: Willamette Valley

Alcohol: 13.5%

