

# King Estate

2018

## 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, or sugar content, is low and acidity is high. Brut means dry, and Cuvée can mean both a blend and 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 for sparkling wine.

### TASTING NOTES

The wine showcases notes of pear, baked apple, white peach, brioche, floral blossom, damp slate and Meyer lemon. Fine and persistent bubbles offer a pleasant, delicate mousse with bright acidity lifting the fruit on the palate. The wine is full bodied with an elegant structure. Lingering acidity brings the wine to a complex finish.

### WINEMAKING PROCESS

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

### VINTAGE NOTES

The 2018 vintage started and ended cool and wet with hot and dry conditions in the middle. For the fifth consecutive year, Oregon had ideal growing conditions. Temperatures began warming up in May and remained hot and dry until gentle rains fell in mid-September, arriving just in time to extend harvest and allow some latitude in picking schedules. Late-season rains relieved some stress on the sun-drenched vines. Moderately warm days followed by cool nights gave the vines a chance to rest in the evening and concentrate efforts on developing more fruit complexity and flavors. This vintage produced high yields and exceptional wines.

Varietals: 60% Pinot Noir, 40% Chardonnay

Vineyard: 100% King Estate

AVA: Willamette Valley

Alcohol: 12.5%

