



2018 OREGON SAUVIGNON BLANC

There are very few Sauvignon Blanc vines planted in Oregon, and little has been said about an Oregon-style Sauvignon Blanc. Our inaugural release tends toward the fresh citrus, wet stone and white peach flavor profile. 2018 was one of the best Oregon vintages in the last 20 years – a great growing season followed by a warm, dry fall. We are looking forward to pioneering this new chapter in Oregon’s story.

TASTING NOTES

2018 King Estate Oregon Sauvignon Blanc has a glistening pale straw color with enticing aromas of freshly cut white peach, lychee, lemon zest and a core of damp slate. The palate is crisp and vibrant with ripe guava, stone fruit and honey dew flavors, framed by citrus zest and wet concrete. This is a rich, mineral-driven wine with juicy acidity and a long finish. Enjoy this now and through 2023.

WINEMAKING PROCESS

The 2018 vintage was fermented in both concrete and stainless-steel tanks. Each vineyard lot was fermented separately, half of which were fermented in cooler temperatures to maximize fruit character and the other half were fermented slightly warmer to drive minerality. This wine was sur lie aged for 6 months prior to bottling, with weekly bâtonnage to build richness.

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 Sept. 21 and ran through Oct. 22. Rain held off, with only trace amounts falling before the harvest was in.

Varietal: 100% Sauvignon Blanc
AVA: Oregon
Alcohol: 13.5%