



2019

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

The nose is replete with aromas of fresh pear, toast, lemon oil, honeysuckle, damp slate, caramel, allspice, orange blossom and apple. Soft and round on the entrance, the wine boasts fruit flavors of juicy Asian pear, honeydew, lemon zest and apple complemented by toast, spice and baked bread. Acidity left over from partial malolactic fermentation provides freshness and crisp minerality on the mid-palate. Light oak aging provides structure and spice while the acidity carries over for a long and satisfying finish.

WINEMAKING PROCESS

This wine was whole cluster pressed and fermented in barrel. Aged six months in French oak barrels with weekly battonage.

VINTAGE NOTES

A six-year string of unusually hot and dry harvests ended in 2019. A wet and cold winter was following by a wet and warm spring. After starting off warmer than usual, the growing season saw a few mild frosts during late April, moderating through mid-vintage with fewer than average heat spikes. Near-record precipitation during late June and early July brought increased disease pressure to the region. The vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions. With weather that was cooler and wetter than in recent years, the 2019 vintage was a return to a more classic Oregon harvest.

Vineyards: 50% Fern Creek, 23% Erratic Oaks, 13% Five Fourteen, 6% Tree Plant, 4% Kennel, 4% Other

AVA & Varietal: 100% Willamette Valley Chardonnay

Alcohol: 13.5%

