

91 POINTS
- James Suckling

King Estate
Family Owned & Farmed

2020

WILLAMETTE VALLEY CHARDONNAY

The Willamette Valley is increasingly being recognized as a premier growing region for Chardonnay, the country's most popular white wine. Tracing its origins to Burgundy, France – which like Oregon lies along the 45th parallel – Chardonnay grown in a cooler climate like ours is distinguished by its medium body, showcasing a nice acidity with flavors tending to the tart notes of green apple and pear.

TASTING NOTES

This wine from clones 76 and 95 is versatile and food friendly. Aromatics and flavors are of yellow pear, lemon oil, wet stone, toast, allspice and apple skin. A round and complex entrance with bright acidity left over from partial malolactic fermentation provides freshness and crisp minerality on the mid-palate. On the finish, light oak aging provides structure and spice while the acidity carries over for a long and satisfying finish.

WINEMAKING PROCESS

Fruit is whole cluster pressed and barrel fermented. About half the wine undergoes a secondary malolactic fermentation, producing a soft, creamy dimension to the wine. Aged six months in French oak, 15% new, with weekly bâtonnage, where the settled lees are stirred back into the wine.

VINTAGE NOTES

Marked by extreme and rare weather events, 2020 will nevertheless yield excellent wines. Up until Labor Day, conditions for wine grapes were mostly warm and dry when extreme heat and winds converged, fires erupted and smoke blanketed the valley, affecting some vineyards and sparing others. Careful testing of the grapes allowed us to select fruit unaffected by smoke. While yields are lighter, the wines from this vintage are as exceptional as the weather that produced them.

Varietal: 100% Chardonnay

Vineyards: 64% Fern Creek, 20% Five Fourteen, 16% Kennel

AVA: Willamette Valley

Alcohol: 13.26%

