



2020 OREGON SAUVIGNON BLANC

An Oregon-style Sauvignon Blanc is brimming with potential. King Estate's version showcases the best of the world's most famous regions for Sauvignon Blanc — New Zealand and Sancerre in France — with a distinctively Pacific Northwest character. In this wine discover a natural balance of the two styles: fresh and fruity from New Zealand, rich and mineral driven from France, adding up to pure Oregon.

TASTING NOTES

In the glass the wine is the delicate color of pale straw. The nose hints at the classic Sauvignon Blanc flavors to follow: white peach, gooseberry, melon, guava, wildflowers and damp slate. Fruit forward and crisp, this rich and mineral driven wine exhibits balanced acidity with a satisfyingly long finish.

WINEMAKING PROCESS

Fruit was fermented in stainless steel and our concrete "egg" vessel: half was cool-fermented to preserve aromatics, the other half was fermented slightly warmer to drive minerality. To build richness the wine underwent weekly bâtonnage, where the settled lees are stirred back into the wine. Aged sur lie for six months.

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 although wide swings between early heat and cool weather in the spring led to high amounts of shatter with smaller berries and clusters. When extreme heat and winds converged, fires erupted and smoke blanketed the valley, affecting some vineyards and sparing others. Careful testing of our own lots and fruit from our vineyard partners allowed us to select high-quality fruit from low-impact sites. While yields are lighter, the wines from this vintage are as exceptional as the weather that produced them.

Varietals: 91% Sauvignon Blanc, 9% Semillon

AVA: Oregon

Vineyards: 24% Celtic Moon, 23% Croft, 19% Foothill, 18% Agate Ridge,

9% Craterview, 6% Panner-Hanson

Alcohol: 14.0%