

90PTS & GOLD
- *Sommeliers Choice Awards*

King Estate
Family Owned & Farmed



2021 OREGON SAUVIGNON BLANC

King Estate presents this uniquely Oregon take on Sauvignon Blanc, showcasing our favorite characteristics of the wine from the two regions in the world most famous for it: New Zealand and Sancerre in France. New Zealand brings freshness and fruit-forward flavors and the French version is rich with more minerality. The result is a Pacific Northwest classic in the making.

TASTING NOTES

A pale lemon color in the glass, the wine boasts bright notes of fruit on the nose – white peach, lemon, grapefruit and lychee – along with hints of minerality and the scent of cut grass. The palate opens up to similar flavors, showing nice acidity and fresh fruit to create a refreshing and balanced wine.

WINEMAKING PROCESS

The majority of the fruit was fermented in stainless steel with the balance in concrete and neutral oak barrels. To preserve aromatics the wine was cool fermented. Following fermentation, the wine underwent weekly bâtonnage, where the settled lees are stirred back into the wine to build richness.

VINTAGE NOTES

A warm and dry spring continued through May. First signs of bloom appeared in early June, ahead of normal. As fruit set was occurring later in June, temperatures cooled and up to two and a half inches of rain fell. While rain during bloom can lead to lighter yields, the precipitation was critically important to alleviating serious drought stress. The grapes weathered a couple of summer heat spikes with no damage. A couple of rain systems in September were short-lived and typical of an Oregon harvest. Yields were slightly lower with somewhat smaller berries. Overall fruit quality was outstanding.

Varietals: 96% Sauvignon Blanc, 4% Semillon

Vineyards: 33% Willig, 21% Ramona, 12% Croft, 8% Celtic Moon, 8%

Foothill, 7% Agate Ridge, 4% Crater View, 4% Union School, 4% King Estate

AVA: Oregon

Alcohol: 13.5%