



2022 OREGON SAUVIGNON BLANC

King Estate's Sauvignon Blanc showcases our favorite characteristics of this varietal from the two regions in the world most famous for it: New Zealand and Sancerre in France. New Zealand brings fresh, fruit-forward flavors. The French style is rich with more minerality. Drawing from each region, King Estate has crafted a uniquely Oregon style that is redefining how we think about Sauvignon Blanc.

TASTING NOTES

A nose of bright fruit showcases aromatics of lemon, tangerine, pineapple, gooseberry and plumeria with subtle boxwood and stone fruit notes. Flavors are grapefruit and citrus fruits, white peach, lemon curd, kiwi, blossom, some mango and damp slate. The entry is flavorful with bright acidity. Fruity and well balanced on the palate, this quenching wine stimulates the taste buds and lingers on the finish.

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

Despite a heart-stopping frost on April 15, the 2022 vintage rallied to a highly successful close. Optimal conditions in late June resulted in exceptional fruit set and continued through July and August. Crop estimates in August beat expectations, giving the first indication that we had rebounded from the frost. A warm September followed by the warmest October on record accelerated ripening and boosted yields, creating a new challenge to bring in all that ripe fruit in a compressed window. Cooler fall-like conditions arrived in the last week of October when the last remaining blocks and vineyards were harvested during breaks in weather.

Varietals: 95% Sauvignon Blanc, 5% Semillon Vineyards: 28% Willig, 27% Barakel, 9% Agate Ridge, 8% Celtic Moon; 8% King Estate, 5% Crater View, 5% Foothill, 4% Moriah, 4% Croft, 2% Five Fourteen

AVA: Oregon