



Often associated with summer, Rosé is delicious to sip all year long. Typically Rosé is made from red wine grapes, either a single varietal or a blend. Rosé made from Pinot Noir grapes is most popular in the United States. In Oregon, famed for growing outstanding Pinot Noir, it's only natural that our take on Rosé starts with the fruit that put Oregon on the map.

TASTING NOTES

A beautifully aromatic nose shows hints of red berries, tropical fruits and rose petals. Full and flavorful on the entry, the wine features crisp acidity that is balanced by a well-rounded fruit profile of strawberry, raspberry, rhubarb and tropical fruits such as lemon, lime, papaya and lychee. The flavors combine on the palate for a refreshing and satisfying finish.

WINEMAKING PROCESS

The juice was whole cluster pressed and left to sit on its skins just long enough to release the juice and develop a pale rose color before moving to a temperature-controlled stainless steel tank for fermentation.

VINTAGE NOTES

Cool, wet conditions in the spring delayed budbreak, foreshadowing a late harvest. That concern dissipated with a dramatic warming trend that began with budbreak in late April and continued into June. Bloom occurred between June 10 and 20, making this the shortest period between budbreak and bloom since King Estate's founding. Perfect summer weather was briefly interrupted by a short heat spike in mid-August when highs hit triple digits. Harvest began Sept. 12 with first fruit in from our own estate vineyard with a big push to get as much fruit in by Sept. 23 before a predicted storm system hit. After a few days of drying out, harvest ramped back up on Oct. 1 and finished on Oct. 14, right before more rains arrived. Wine quality from this vintage is expected to be very high to exceptional.

Varietal: 100% Pinot Noir

Vineyards: 56% King Estate, 12% Bradshaw, 7.5% Pfeiffer, 4% Croft, 4% Fern Creek, 3% Walnut Ridge, 3% Chehalem Mountain, 3% Treos,

2% Kennel, 5.5% Other

AVA: Willamette Valley

Alcohol: 13.5%

