



KING ESTATE VINEYARD VINTAGE SUMMARY:

2017 was a classic Willamette Valley vintage, with bud break in late March, followed by bloom in mid- to late June, and véraison in early to mid-August, roughly two weeks later than 2016. Fruit set was heavy, requiring judicious crop-thinning to promote grape quality. After early picking for sparkling wine and Rosé, harvest on the estate began in earnest in late September and finished mid-October. The later season combined with cool harvest weather, interrupted periodically by showers, slowed ripening, allowing for enhanced flavor development and acid retention while keeping potential alcohol levels in check.



2017 OREGON VINTAGE NOTES

Ray Nuclio, Director of Viticulture & Winery Operations at King Estate

We continued implementing biodynamic practices at the estate vineyard. This process was initiated in late summer/early fall of 2015 and received full certification in September 2016 allowing for the entire 2016 estate crop to be certified biodynamic. In 2017 we began the process of on-site production of biodynamic preparations.

Conditions in mid to late June were favorable for fruit set in Western Oregon resulting in heavy crops loads throughout Western Oregon.

Judicious crop thinning was required to keep yields in check in order to promote quality.

Intermittent smoke from an intense fire season inundated the valleys of Western Oregon raising concern in the industry. Sampling and testing of grapes from our contracted vineyards deemed at most risk alleviated this concern as the results showed no risk of smoke taint to the wines.

Cooler temperatures combined with the later season allowed for the ripening period to move slowly through September and into October. This timing was typical for an Oregon vintage and allowed for enhanced flavor development and acid retention while keeping potential alcohol levels in check.

The cooler ripening period in 2017 resulted in juice chemistries that were more characteristic of Oregon Pinot Noir and Pinot Gris as compared to 2015 and 2016.

Initial observations on wine quality are extremely positive. Wines achieved a high level of flavor development and concentration and are exhibiting good balance.

