



2005 King Estate Domaine Pinot Gris

% Blend	PG Clone	Block	Vine Age	Soil	Trellis System
30%	146/152	20A	11 years	Bellpine	Vertical
29%	146	15C	10 years	Bellpine	GDC
18%	146	18C	11 years	Bellpine	GDC
10%	152	18B	11 years	Bellpine	GDC
10%	146	18B	11 years	Bellpine	GDC
3%	152	19A	9 Years	Bellpine	Lyre

100% Organic Pinot Gris Grapes from our Estate Vineyards

FINAL ANALYSIS: 13.2% alcohol; TA: 0.60 g/100 ml; pH: 3.35

PRODUCTION: 9,703 – 6 pack cases **SUGGESTED RETAIL PRICE:** \$25.00/750ml

HARVEST & FERMENTATION: Harvested October 12 – October 20, 2005 and whole cluster pressed. Stainless steel, temperature controlled tank fermentation in closed top fermenters until November 17th.

AGING: Small lots were stirred weekly in stainless steel tanks from end of fermentation until early June 2006.

GROWING SEASON

2005 was indeed another great vintage. Bud break started early in most vineyards but flowering was about normal for Oregon – between the first and second week in July. Poor weather conditions during flowering resulted in low yields for many vineyards in the Willamette Valley. Fortunately, Mother Nature was kinder at King Estate and we had normal to high yields complemented by excellent quality. Fruit maturity progressed at a nice slow pace giving the vines time to develop optimum varietal characteristics. Harvest at King Estate lasted from September 30th until October 22nd.

2005 KING ESTATE DOMAINE PINOT GRIS

(Winemaker Tasting Notes)

Color: Luscious, pale straw.

Aroma: Honeysuckle, spice, orange peel, tropical fruit, pear, and honey.

Flavors: Creamy and rich, viscosity. Lemon, pineapple, and spice.