



2004 King Estate Domaine Pinot Gris – Vin Glacé

100% Pinot Gris Grapes Grown On Our Estate's Certified Organic Vineyards

FINAL ANALYSIS: Brix at harvest: 36.3°; Residual Sugar at Bottling: 18.3%;
10.0% alcohol, TA 1.07g/100ml, pH 3.42

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation. No malolactic fermentation.

PRODUCTION METHOD: Vin Glacé, also known as Ice Wine, is a style of wine made from ripe frozen grapes. Pressing the frozen grapes produces a sweet juice, while leaving the frozen water crystals and grape skins behind. The resulting juice is very concentrated in aromas and flavors and demonstrates intense varietal character. Fermentation occurs slowly and is stopped before the wine is fermented dry.

GROWING SEASON

What can we say - 2004 was an unprecedented sixth vintage in a row where grapes reached full maturity through the temperate summer weather, and the winter rains held off until after the harvest was completed.

Spring conditions, always critical in fruit 'set' and development, were warm and dry. After installing 15 frost protection fans in fall of 2003, we were prepared for the worse, but received the best – mixed heat, dryness and some mild, controllable frost.

The summer season was relatively normal, with warm and dry weather. We experienced one heat-wave period with temperatures above 100 degrees, which resulted in limited sunburn on the berry skins. We eventually crop thinned these clusters – thus lowering the harvest volume, but increasing the quality.

Crush began on September 10th, with Pinot Noir fruit arriving from the Helmick Hill and Croft vineyards. We began harvest of our organically grown King Estate fruit on September 20th and completed harvest by October 19th. Overall, Mother Nature once again gave us fully ripe fruit with concentrated flavors and excellent sugar levels, and we expect the wines will be very enjoyable.

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(Winemaker Tasting Notes)

Color: Luscious, golden straw.

Aroma: Peach, guava, and passion fruit flavors.

Mouthfeel: Displays honey-like structure with rich viscosity lingering throughout the smooth finish.