



2002 King Estate Reserve Pinot Gris

100 % KING ESTATE GROWN GRAPES

FINAL ANALYSIS: 13.5% alcohol, TA 0.61g/100ml, pH 3.29

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

AGING: 100% sur lie aged for eight months.

PRODUCTION: 5,320 cases.

GROWING SEASON

The 2002 harvest was, as usual, unique. Slow fruit maturity tested patience and trust with growers and winemakers. Winter/Spring provided around 10-15 inches less rainfall than normal. High-pressure weather patterns provided warm days and cool nights during the summer, triggering the transition to Fall, and another excellent harvest.

Using judicious vineyard management practices, we were able to achieve average yields with extremely high quality fruit. "We will release another vintage of outstanding wines," notes Brad Biehl, King Estate's General Manager.

2002 KING ESTATE RESERVE PINOT GRIS

This brilliant, light straw Reserve Pinot Gris exhibits aromas of tangerine, peach and mango with accents of floral, pear, apple and honeysuckle. A rich and expressive tropical entrance with flavors of mango, pineapple and coconut. Great balanced mouthfeel and creamy mid-palate complexity with a honey-passionfruit tone that lingers throughout.

Suggested retail: \$20.00