



2000 King Estate Pinot Noir – Vin Gris

FINAL ANALYSIS: 13.5% alcohol, TA 0.54g/100ml, pH 3.54

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

PRODUCTION METHOD: Vin Gris is produced by the traditional French rosé method using Pinot Noir grapes. The grapes were destemmed, crushed, cold soaked for 72 hours on the skins, pressed and the juice fermented as a white wine. The resulting crisp dry wine is pink in color with wonderful strawberry and watermelon fruit aromas. It is especially delicious in the warm summer months served as an aperitif or with a light meal.

GROWING SEASON

Bud-break occurred in early April, which can be considered normal. The vineyards did experience two frosts that destroyed some emerging shoots and hindered the fruit primordia on others from developing to full capacity (i.e. fewer clusters and berries). As we moved into the month of May, Mother Nature turned on her charm. Warm days with ample sunlight and about three inches of rain brought on fast, even, and healthy shoot growth. Many vineyards found themselves scrambling to keep up with their canopy management practices – shoot thinning and shoot positioning.

Flowering was quick but uniform, resulting in good fruit set of about 100-150 berries per cluster. The summer continued with lots of sunshine, heat and no rain, causing the vine's biological clock to be wound faster than "normal." The vines, free of fungal problems, created a perfect introduction for veraison. Color change was somewhat sporadic from vine to vine and cluster to cluster. Under the circumstances, growers were obliged to drop fruit three to four times.

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This beautiful, rose pink Vin Gris features a soft, refreshing entrance and exhibits aromas of strawberry, watermelon, pear, and fig. This well balanced wine offers flavors of strawberry, floral, cherry, and citrus in the mouth and soft tannins on the finish. This wine is delicious on its own or when paired with a variety of foods including grilled chicken, salmon, beef, or sweet onion tart. *Suggested Retail: \$11.95*