

King Estate



2000 King Estate Pinot Gris

FINAL ANALYSIS: 13% alcohol, TA 0.55g/100ml, pH 3.42

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation.

AGING: 100% sur lie aged for six months. 5% aged in 930 gallon oak ovals for four months.

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.

2000 KING ESTATE PINOT GRIS

This beautiful, pale straw Pinot Gris displays aromas of honey, peach, melon, pear and apple, accented with tropical floral blossom. With a bright entry of pear, apple, peach and grapefruit, this medium bodied wine maintains an excellent balance of fruit and acidity through its soft and lingering finish.

Suggested retail: \$15.00