



### **2005 King Estate Pinot Gris**

**FINAL ANALYSIS:** 13.2% alcohol, TA 0.66g/100ml, pH 3.29

**PRODUCTION:** 64,000 cases **SUGGESTED RETAIL PRICE** \$16/750ml

**VINEYARD SOURCE:** 53% estate grown (certified organic), 47% from contract growers within the Willamette Valley.

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

**AGING:** 100% sur lie aged for six months.

### **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 30<sup>th</sup> until October 22<sup>nd</sup>.

### **2005 KING ESTATE PINOT GRIS**

*(Winemaker Tasting Notes)*

**Color:** Pale straw with brilliant luminosity.

**Aroma:** Pear, apple, tropical fruit, lemon, white peach and spice.

**Mouthfeel:** Lemon, pineapple, pear, and lime. Crisp acidity, nice mouthfeel with a full bodied texture.