



**2006 King Estate Domaine Pinot Gris**

| <b>% Blend</b> | <b>PG Clone</b> | <b>Block</b> | <b>Vine Age</b> | <b>Soil</b> | <b>Trellis System</b> |
|----------------|-----------------|--------------|-----------------|-------------|-----------------------|
| 26.1%          | 146             | 15C          | 11 years        | Bellpine    | GDC                   |
| 15.3%          | 146             | 16G          | 13 years        | Bellpine    | VSP                   |
| 13.6%          | 152             | 12D          | 12 years        | Bellpine    | Lyre                  |
| 11.8%          | 146             | 15B          | 11 years        | Bellpine    | GDC                   |
| 11.4%          | 146/152         | 14A          | 11 years        | Bellpine    | GDC                   |
| 8%             | 146             | 16F          | 13 years        | Bellpine    | VSP                   |
| 6.6%           | 152             | 12A          | 12 years        | Bellpine    | Lyre                  |
| 2.9%           | 146             | 2C           | 14 years        | Bellpine    | VSP                   |
| 2.5%           | 152             | 12B          | 12 years        | Bellpine    | Lyre                  |
| 1.8%           | 152             | 2E           | 14 years        | Bellpine    | VSP                   |

***100% Organic Pinot Gris Grapes from our Estate Vineyards***

**FINAL ANALYSIS:** 13.9% alcohol; TA: 0.69 g/100 ml; pH: 3.42

**PRODUCTION:** 10,288 – 6 pack cases **SUGGESTED RETAIL PRICE:** \$25.00/750ml

**HARVEST & FERMENTATION:** Harvested September 30<sup>th</sup> – October 6<sup>th</sup>, 2006 and whole cluster pressed. Stainless steel, temperature controlled tank fermentation in closed top fermenters until November 17<sup>th</sup>.

**AGING:** Small lots were aged in stainless steel tanks from end of fermentation until early May 2007.

**GROWING SEASON**

2006 can be characterized as an early vintage. Warm to hot temperatures during bloom provided optimum condition for pollination and fruit set. Warmer than average summer temperatures coupled with ample nutrients and soil hydration allowed the vines to photosynthesize at an excellent rate. There were a few spikes of hot weather during the third week of June, the third week of July, the middle of August, and the early part of September. Harvest at King Estate began on September 27<sup>th</sup> and was over by October 11<sup>th</sup>, the previous year October 11<sup>th</sup> marked the beginning of harvest.

**2006 KING ESTATE DOMAINE PINOT GRIS**

*(Winemaker Tasting Notes)*

Color: Pale straw.

Aroma: Ripe melon, pear, honeysuckle, tangerine/pineapple, and nutmeg spice.

Flavors: Rich/ripe fruits, with concentrated flavors of tropical, stone fruits, and citrus. Balanced viscosity and acidity.