



2008 King Estate Signature Rosé

FINAL ANALYSIS: 12.0% alcohol, TA 0.67g/100ml, pH 3.27

PRODUCTION: 234 Cases – This wine is sold exclusively in the King Estate Visitor Center

SUGGESTED RETAIL PRICE \$18/750ml

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation

AGING: 100% sur lie aged for six months

GROWING SEASON

2008 was a classic Oregon vintage. A cool spring started the vintage off slowly, but warm summer weather allowed the grapes to catch up and grow at a steady, even pace. Estate heat summation was typical, 1807 growing degree days vs. the average 1811. The summer saw below average rain fall with only 6.75 inches between April and October, including a minimal 1.5 inches that fell during the critical late-September / early-October pre-harvest period. As a result, fruit was clean, ripe and concentrated.

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(Winemaker Tasting Notes)

Appearance: Vibrant cranberry with violet hues

Aromas: Cherry, watermelon, strawberry, and baking spices

Flavor: Citrus, pomegranate, and pie crust

Mouthfeel: Crisp with a round, sweet mid finish