



The King family and the Pfeiffer family have been through quite a bit together. We have grown grapes and made wine with each other for almost 20 years. In that time, much has changed and many challenges have been met, and we have learned to make ever better, more elegant wines that show just how much the relationship has evolved. Maybe you know some families like that - you sit down now and then and share food and wine with them - and raise a glass to shared work and friendship among families. This Unity is for you.

2008 King Estate Pinot Gris – Unity

FINAL ANALYSIS: 13.5% alcohol; TA: 0.56 g/100 ml; pH: 3.36

SUGGESTED RETAIL PRICE: \$22/750ml

PRODUCTION: 320 – 6 pack cases

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.

WINEMAKER TASTING NOTES

Color: Pale straw with golden highlights

Aroma: Honeysuckle, tropical fruit, citrus, white peach

Flavors: Peach, caramel, pineapple, citrus, Asian pear

Mouthfeel: Round entry, nice balanced acid and a pleasantly steely finish