

KING ESTATE SIGNATURE PINOT GRIS



VINTAGE

2010

FINAL ANALYSIS

13.0% alcohol, TA 0.63g/100ml, pH 3.18, RS .48%

PRODUCTION

82,500 cases

SUGGESTED RETAIL

\$17.00

FERMENTATION

100% stainless steel, temperature controlled tank fermentation

AGING

100% sur lie aged for five months

WINEMAKER TASTING NOTES

APPEARANCE

light straw with emerald green hue

AROMA

green apple, citrus, honeysuckle, white peach, apricot, floral notes

FLAVOR

pear, melon, lemon and lime, wet stone, kiwi, honey

MOUTHFEEL

soft rich entry, nice texture, good weight, long lively crisp finish



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