

2009 KING ESTATE SIGNATURE PINOT GRIS



FINAL ANALYSIS: 13.0% alcohol, TA 0.62g/100ml, pH 3.20, RS .48%

SUGGESTED RETAIL PRICE: \$17

VINEYARD SOURCE: 39% estate grown (certified organic), 61% from our network of long-term sustainable growers

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation

AGING: 100% sur lie aged for five months

GROWING SEASON

The 2009 vintage has the potential to be of very high-quality. The growing season in Oregon was one of drastic week-to-week temperature variability with wide swings between record high and record low temperatures. A couple of incidents of rain occurred over the Labor Day and Columbus Day weekends but did not negatively impact grape quality. A warm and dry harvest period gave way to cooler than expected conditions in late September and early October, but fortunately the majority of the fruit statewide was at or near optimum ripeness. Even with a cooler end to the season, the cumulative growing degree days for the 2009 vintage showed a 4-14% increase over 2008, similar to the warm 2004 and 2006 vintages.

WINEMAKER TASTING NOTES

Appearance: Golden straw with green hue

Aroma: Grapefruit, green apple, honeysuckle, white peach, apricot, lime, and floral notes

Flavor: Melon, mineral, lively citrus, stone fruit, and honey

Mouthfeel: Soft rich entry, nice texture, good weight, long lively crisp finish

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