



### **2009 KING ESTATE SIGNATURE PINOT NOIR – VIN GRIS**

**FINAL ANALYSIS:** 12.5% alcohol, TA 0.70g/100ml, pH 3.30

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

**FERMENTATION:** 100% stainless steel, temperature controlled tank fermentation

**AGING:** 100% sur lie aged for three months

### **GROWING SEASON**

The 2009 vintage has all the potential to be of very high-quality. The growing season in Oregon was one of high week-to-week temperature variability with wide swings between both record high and record low temperatures. A couple 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**

**Color:** Light pink, salmon

**Aromas:** Strawberry, slight hint of cranberry, raspberry, and citrus

**Flavor:** Red raspberry, watermelon rind, and rhubarb

**Mouthfeel:** Crisp and dry