

King Estate
OREGON WINES



80854 TERRITORIAL ROAD EUGENE, OREGON 97405 1.800.884.4441 WWW.KINGESTATE.COM
PHONE: 541.942.9874 FAX: 541.942.9867



2008 King Estate Signature Viognier

FINAL ANALYSIS: 13.5% alcohol, TA 0.61g/100ml, pH 3.40

PRODUCTION: 250 Cases – This wine is sold exclusively in the King Estate Visitor Center

SUGGESTED RETAIL PRICE \$22/750ml

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.

2008 KING ESTATE SIGNATURE VIOGNIER

(Winemaker Tasting Notes)

Appearance: Clear straw with gold and green hues

Aromas: Floral, honeysuckle, tea plant, sweet smoke, jasmine, and coriander

Flavor: Honeydew melon, red delicious apple, Meyer lemon, and tangerine

Mouthfeel: Nice oily and viscous mouthfeel (nearly heavy), hint of oak with a mildly phenolic finish