

PINOT GRIS

Pinot Gris is a varietal that is the fortunate result of a mutation of the Pinot Noir grape. The coppery-gray fruit is born on vines that otherwise appear identical to Pinot Noir. King Estate Winery has made a long term, multi-level commitment to this exciting varietal.

Grapes

The Pinot Gris grape, when properly grown and vinified, produces a delicious white wine with a pleasurable complex aroma, a pale lustrous rose platinum color and a rich mouth feel with a perfect balance of fruitiness and acidity. Oregon's climate and soil have proven to be ideal for growing Pinot Gris grapes of superb quality. The long growing season with moderate daytime temperatures and cool nights in concert with well drained, iron-rich, clay-loam soils produces Pinot Gris with exceptional flavor, intensity and complexity.

With 314 certified organic acres of Pinot Gris, King Estate's goal is to plant North America's most clonally diverse Pinot Gris vineyards in terms of selections and rootstocks. We obtain our vines from Lorane Grapevines, the grafting and propagation facility we have developed here at King Estate. Planting on carefully selected rootstocks will control the vigor of the vines, resulting in lower crop yields with greater intensity and complexity of flavor.

King Estate has developed long term relationships with many of Oregon's finest existing Pinot Gris vineyards. The Estate's professionally managed grower relations program emphasizes the necessity of obtaining the highest quality fruit possible through meticulous pruning, canopy management, fruit thinning and vineyard maintenance. King Estate will continue to buy Pinot Gris grapes after our own vineyards reach full maturity to continue the signature style and complexity.

Production

King Estate typically produces carefully selected lots of Pinot Gris in large stainless steel fermenters to maximize fruit characters without imparting oak flavor into the wine. Pinot Gris generally ages *sur-lees* for five months. Stirring of the lees allows the wine to develop more viscosity, protecting the wine's flavor and integrity. Each vintage of Pinot Gris emphasizes fruit-forward aromas, balanced mouthfeel and a solid crispness.

Food Pairing

King Estate Pinot Gris is an ideal accompaniment to a wide range of foods. The interplay of flavors between food and wine create a harmony that is one of life's great pleasures. Besides the predictable salmon (grilled, as mousse, poached, as cakes or baked--any way you prepare it, it's fantastic), other seafood dishes we have tried include an apple-smoked trout with horseradish cream, bourride (a Mediterranean fish stew with aioli) and grilled spot prawns with rosemary-garlic infused oil. King Estate Pinot Gris is so luscious and well-balanced that it marries well with lemon, a difficult assignment for most wines.

Pinot Gris is perfect with simple roast poultry or rabbit, both in a terrine with herbes de Provence and in a dish of braised loin with wild mushrooms, mustard and thyme. Winter greens with duck confit and walnuts topped with a warm sherry-walnut vinaigrette is a successful combination, as the richness of the duck and walnuts balances with the acidity of the greens and the dressing matching the richness and acidity in the wine. The wine pairs surprisingly well to the spicy flavors of the Caribbean, the Southwest, Asia and India.