THE WINE:
We are pleased to showcase high quality fruit and to demonstrate how selection of geographically diverse lots can produce an excellently balanced wine with structured acidity and added layers of complexity. Such geographic diversity affords our winemaking team unmatched flexibility in crafting fine wines that truly express the Oregon terroir in any given vintage. The 2014 vintage is comprised of high quality fruit from King Estate (35%), Pfeiffer (20%), Cascade (20%), Johnson School (15%), and Antiquum-formerly Old School (10%). This wine begins with a vibrant and ripe entrance that gives way to a mid-palate that brings a delicate balance of fruit, minerals, and acidity. The harmony created leaves a lasting impression backed by a fresh, generous finish.

THE PROCESS:
The individual lots were allowed to age sur lie in stainless steel for 5 months before the final blend was decided upon.

THE VINTAGE:
Following on the heels of a cold winter, early spring was very wet with double our typical precipitation in March. Rapidly warming temperatures in April led to buds breaking almost a week early – these favorable conditions continued, leading to very strong fruit set after a mid-June bloom. The abundance of fruit allowed for meticulous hand thinning; only the fruit meeting stringent quality parameters was allowed to ripen. Excellent weather continued throughout the summer, leading to a warmer than average vintage and resulted in excellent ripening conditions. Moving into late summer/early fall the grape clusters were in outstanding condition which combined with an unusually dry conditions allowed for extended hang time and enhanced flavor development. The extended harvest period enabled each vineyard to be harvested at peak ripeness resulting in a crop of superb quality.

2014 King Estate Backbone Pinot Gris

VARIETAL: Pinot Gris
PRODUCTION: 1,213 cases
AVA: Oregon
AGING POTENTIAL: enjoy now through 2020
ALCOHOL: 13.5%
PH: 3.13
TA: 6.2 g/L
COLOR: pale straw
NOSE: white peach, honeysuckle, lime zest, honeydew melon, pineapple, mineral
FLAVORS: pear, fresh wildflower, honeycomb, lime, pineapple, wet stone, cantaloupe, violets