Domaine Pinot Gris is the preeminent selection from King Estate Winery, made exclusively from certified organic and Biodynamic® grapes from our Estate Vineyard in the Southern Willamette Valley. The Estate is in-conversion by Demeter USA to be the largest Biodynamic vineyard in the United States and has been certified organic by Oregon Tilth since 2002.

**TASTING NOTES**

The 2015 vintage is a brilliant example of Pinot Gris from a consistent and warmer than average Willamette Valley growing season. This wine has a brilliant straw yellow color. Aromas of honeysuckle, Bartlett pear and pineapple are framed by delicate notes of mineral, rose petal and lemon zest. A supple wine from the start, the palate exudes flavors of fresh cut pear, pineapple and key lime. There is a striking balance of ripe fruit and fresh acidity that provides a lengthy clean finish. This wine will age beautifully through the next decade.

**WINEMAKING PROCESS**

The 2015 vintage was fermented in 100% stainless steel tanks, which were temperature controlled to maximize fruit character. This wine benefited from sur lie aging for 5 months prior to bottling.

**VINTAGE NOTES**

2015 was the earliest harvest in King Estate history. A dry, mild winter led to early bud break in mid to late March, about two weeks ahead of normal. With minimal frost damage to worry about during winter, there was an abundance of fruit set by early June. Warm temperatures throughout spring and summer kept the vines ahead of their seasonal average maturation while a slight reprieve from the heat arrived around harvest and helped to preserve acidity and allowed for optimal flavor development. Fruit came in perfectly ripe having benefited from extended hang time.

Vareital: Pinot Gris  
AVA: Willamette Valley  
Production: 1,487 cases  
Alcohol: 13.5%