

King Estate
Family Owned & Farmed



2015 WILLAMETTE VALLEY PINOT GRIS

Our flagship wine, King Estate Willamette Valley Pinot Gris, reflects an excellence recognized worldwide. Made with the best selection of grapes each year, the 2015 vintage was sourced primarily from King Estate's certified organic and Biodynamic vineyard as well as a handful of like-minded sustainably-farmed vineyards throughout the Willamette Valley.

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 glistening straw yellow color. The nose bursts with fruit flavors like ripe pear, pineapple and key lime pie with subtle aromas of damp slate and violets. The palate provides a seamless balance of ripe fruit and acidity – an outstanding mouthfeel. Flavors of honeydew, pear, wild honey and lime zest are framed by mineral notes. The finish is clean, long and generous. 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 4 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.

Varietal: Pinot Gris
AVA: Willamette Valley
Alcohol: 13.5%