

King Estate
Family Owned & Farmed



2015 OREGON CHARDONNAY

King Estate Oregon Chardonnay reflects an excellence recognized worldwide. Made with the best selection of grapes each year, the 2015 vintage was sourced from like-minded sustainably-farmed vineyards throughout Western Oregon. Bright, balanced and expressive, this wine demonstrates the beauty of Oregon Chardonnay.

TASTING NOTES

This 2015 Oregon Chardonnay has a vivid straw yellow color. Expressive aromas of cantaloupe, apricot and lime zest are accented by honeysuckle, vanilla and toasty oak. Similar flavors of apricot, fresh cut lemon and melon are immediately apparent on the palate, followed by hints of apple, baked bread and orange blossom. This wine has a beautiful interplay of ripe fruit layered with lovely French oak, all balanced by fresh acidity. This wine will age beautifully through the next decade.

WINEMAKING PROCESS

This 2015 vintage was whole cluster pressed and fermented in barrel. It was then aged with its lees in French oak barrels for 5 months before 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: Chardonnay

AVA: Oregon

Alcohol: 13.5%