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 certified by Demeter USA as the largest Biodynamic vineyard in the United States and has been certified organic since 2002.

TASTING NOTES

The 2017 vintage produced stunning Pinot Gris wines from our Estate vineyard. In the glass, this Domaine Pinot Gris has a brilliant straw color. There are curious flavors of orange blossom and fresh cut pear with a backdrop of damp slate. The palate is rich and round with ripe cantaloupe and subtle notes of wild honey, violets and Bartlett pear. The fresh fruit flavors, weighty texture and bright acidity are balanced as they carry through the long finish. Enjoy now and until at least 2028.

WINEMAKING PROCESS

The 2017 vintage was fermented in 100% stainless steel tanks, which were temperature controlled to maximize fruit character. This wine benefited from sur lie aging for 6 months prior to bottling.

VINTAGE NOTES

2017 was a classic Oregon vintage, with bud break in late March, followed by bloom in mid to late June, and véraison in early to mid-August, roughly two weeks later than 2016. Fruit set was heavy, requiring judicious crop-thinning to promote grape quality. After early picking for sparkling wine and Rosé, harvest on the estate began in earnest in late September and finished mid-October. The later season combined with cool harvest weather, interrupted periodically by showers, slowed ripening, allowing for enhanced flavor development and acid retention while keeping potential alcohol levels in check.

Varietal: Pinot Gris
AVA: Willamette Valley
Production: 1,700 cases
Alcohol: 13.5%