2018 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 2018 vintage was sourced primarily from King Estate’s certified Biodynamic® and organic vineyard as well as a handful of like-minded sustainably-farmed vineyards throughout the Willamette Valley.

TASTING NOTES

2018 King Estate Pinot Gris is a gorgeous example from a stellar Oregon vintage. This has a glistening pale straw color with aromas of fresh Bartlett pear, ripe white peach, wildflowers and crushed gravel. There are immediate fruit flavors that dance on the pallet like peach, Key lime, nectarine and ripe pear. These fruit flavors are balanced by fresh acidity and fleshy viscosity. There is a lingering elegant finish that begs to be paired with soft cheeses and charcuterie. Drink now and at least through the next decade.

WINEMAKING PROCESS

The 2018 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

Near-perfect harvest conditions capped another outstanding growing season at King Estate. Bud break came on April 22nd followed by bloom right on time in late June. Heat spiked in August but never broke the 100-degree mark. A long stretch without rain didn’t hurt the berries and actually helped by suppressing disease. Cooler temperatures in September and October created ideal conditions to let the fruit hang and flavors intensify. Harvest on the estate began on Sept. 21 and ran through Oct. 22, yielding 1,536 tons of fruit. Rain held off, with only trace amounts falling before the harvest was in.

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