



2016

WILLAMETTE VALLEY BACKBONE PINOT GRIS

Each vintage, our winemakers have the ability to ferment and age individual blocks and vineyards separately until they are blended. This allows our winemakers to hand-select individual fruit from a select range of Willamette Valley vineyards. Each vineyard contributes unique nuances and character to this blend, making this wine more than just the sum of its parts. The exceptional fruit coming from these storied vineyards provides the backbone for our King Estate Willamette Valley wines.

TASTING NOTES

This limited-production Pinot Gris is first noticed for its flaxen color. The pale gold appearance gives way to a complex bouquet of wet stone, violets, white peach, and grapefruit elements. On the palate, a supple mouthfeel is accompanied by fresh pear and pineapple flavors, enhanced by components of rose water and lime zest. This complex balance of fruit, minerality, and brightness leads to a smooth medium-long finish. Enjoy now until 2031.

WINEMAKING PROCESS

The 2016 vintage of Backbone Pinot Gris was meticulously harvested by hand, and whole cluster pressed. After being cold settled, it was carefully racked and slow fermented at 55 degrees in stainless steel tanks. This wine benefited from sur lie aging for 5 months prior to bottling.

VINTAGE NOTES

The 2016 Oregon Vintage turned out to be another in a string of remarkable years that has blessed the state with ideal growing conditions. The vintage started out early in Western Oregon with average bud break occurring in mid to late March. Unusually warm temperatures in April and May accelerated an “early season effect”, which caused vineyards to go into bloom by the 3rd week of June. The weather cooled substantially through August. The 2016 harvest began in early September and continued unabated until the end of the month.

Vineyards: 45% King Estate; 30% Pfeiffer; 15% Oster; 10% Goschie
AVA: Willamette Valley Alcohol: 13.5%

