



2016

WILLAMETTE VALLEY BRUT CUVÉE

Four years in the making and eight years since we last produced a sparkling wine, the 2016 King Estate Brut Cuvée is making its long-anticipated debut. Willamette Valley's cool climate is ideal for growing fruit that is well suited for sparkling wine.

TASTING NOTES

A luxurious nose awakens the senses with aromas that carry through to the palate: bruised apple, lemon and flowers along with toast, biscuit, fresh bread, slate and walnut. Tiny bubbles create an excellent mousse followed by bright and fresh acidity that rounds out nicely on the mid-palate. Stark and yet elegant acidity on the finish provides backbone with a complexity that lingers.

WINEMAKING PROCESS

Most of the fruit is from the estate and was predesignated for the sparkling program based on how it ripens. Always the first fruit harvested, it is picked when the brix (a measure of sugar content) is low and the acidity is high. The wine undergoes a second fermentation in the bottle which produces those lovely bubbles. Following fermentation, the wine ages en tirage, or in the bottle on the lees, for a minimum of three years. During this aging period, the wine continues to develop rich and complex flavors.

VINTAGE NOTES

Oregon's string of remarkable years with ideal growing conditions continued in 2016. 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 third week of June. The weather cooled substantially through August. Harvest began in early September and continued unabated until the end of the month. The good weather held and harvest was finished just in time to avoid the onset of rain in October.

Varietals: 83% Pinot Noir and 17% Chardonnay
AVA: Willamette Valley
Alcohol: 13.5%

