



2017

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 2025.

WINEMAKING PROCESS

The 2017 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

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. 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.

Vineyards: 37% King Estate; 30% Pfeiffer; 25% Goschie; 8% Johnson School
AVA: Willamette Valley Alcohol: 13.5%

