



2018

WILLAMETTE VALLEY CHARDONNAY

King Estate Chardonnay is produced in limited quantities and crafted to our highest winemaking standards. The grapes for this wine came from some of the finest sustainably farmed vineyards throughout the Willamette Valley. Bright, balanced and expressive, this wine demonstrates the beauty of Willamette Valley Chardonnay.

TASTING NOTES

The 2018 growing season in the Willamette Valley was ideal for Chardonnay. This wine has a perfect balance of ripened fruit flavors, kissed by French oak, and a streak of acidity that cuts through the round mouthfeel. Glistening straw yellow in the glass, there is beautiful bouquet of honeysuckle, pear and lemon oil that is framed by aromas of caramel and baking spice. Fleshy fruit flavors of pear, lemon and peach skin are immediately apparent, followed by sweet oak, fresh bread and vanilla tinges. Everything comes together in perfect balance with a pleasant lingering finish. Enjoy now and through the next decade.

WINEMAKING PROCESS

This 2018 vintage was whole cluster pressed and fermented in barrel. It was then aged with its lees in French oak barrels for 5 months with weekly battonage, before 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: Chardonnay
AVA: Willamette Valley
Alcohol: 13.5%

