

# *King Estate*

*Family Owned & Farmed*

KING ESTATE WAS FOUNDED IN 1991 ON  
PRINCIPLES THAT STILL GUIDE US OVER  
25 YEARS LATER.

STEWARDSHIP. FAMILY. TRADITION.

*- Ed King, Co-Founder & CEO*





# ABOUT KING ESTATE

When King Estate Winery was established in 1991, it staked its future on three pillars: Stewardship. Family. Tradition.

Those pillars have proved a solid and true foundation for the winery that today produces some of Oregon's most recognizable and best-loved wines.

Co-founders Ed King III and his father, the late Ed King, Jr., had a vision for the 600-acre parcel of land they discovered in the southern Willamette Valley that was used to grow hay and pasture cattle. Over the years that parcel has evolved into one of Oregon's most recognizable and iconic vineyards with 1,033 acres on the certified Biodynamic® estate. Three generations of the King family are involved in the family business, continuing the old-world traditions of sustainable agriculture and artisan winemaking.

Meticulous fruit selection and impeccable practices are hallmarks of winemaking at King Estate. Part of Oregon's renowned Willamette Valley region, King Estate is best known for its superb Pinot Gris and Pinot Noir.

The pure taste of Oregon can be found in every bottle.





## BIODYNAMICS®

King Estate has made a commitment to sustainable agriculture practices that few wineries even attempt. From its inception, King Estate held stewardship of the land as a guiding principle. Certified organic since 2002, the winery recently embarked on an ambitious journey to exceed its already-high standards, culminating in certification as a Biodynamic® farm by Demeter USA in 2016.

Biodynamic® farming is a natural and holistic method that traces its origins back to ancient, time-honored practices that are in harmony with the Earth. It's a return to how agriculture worked for thousands of years, and is King Estate's promise to future generations: doing our part to respect, protect and steward the land.

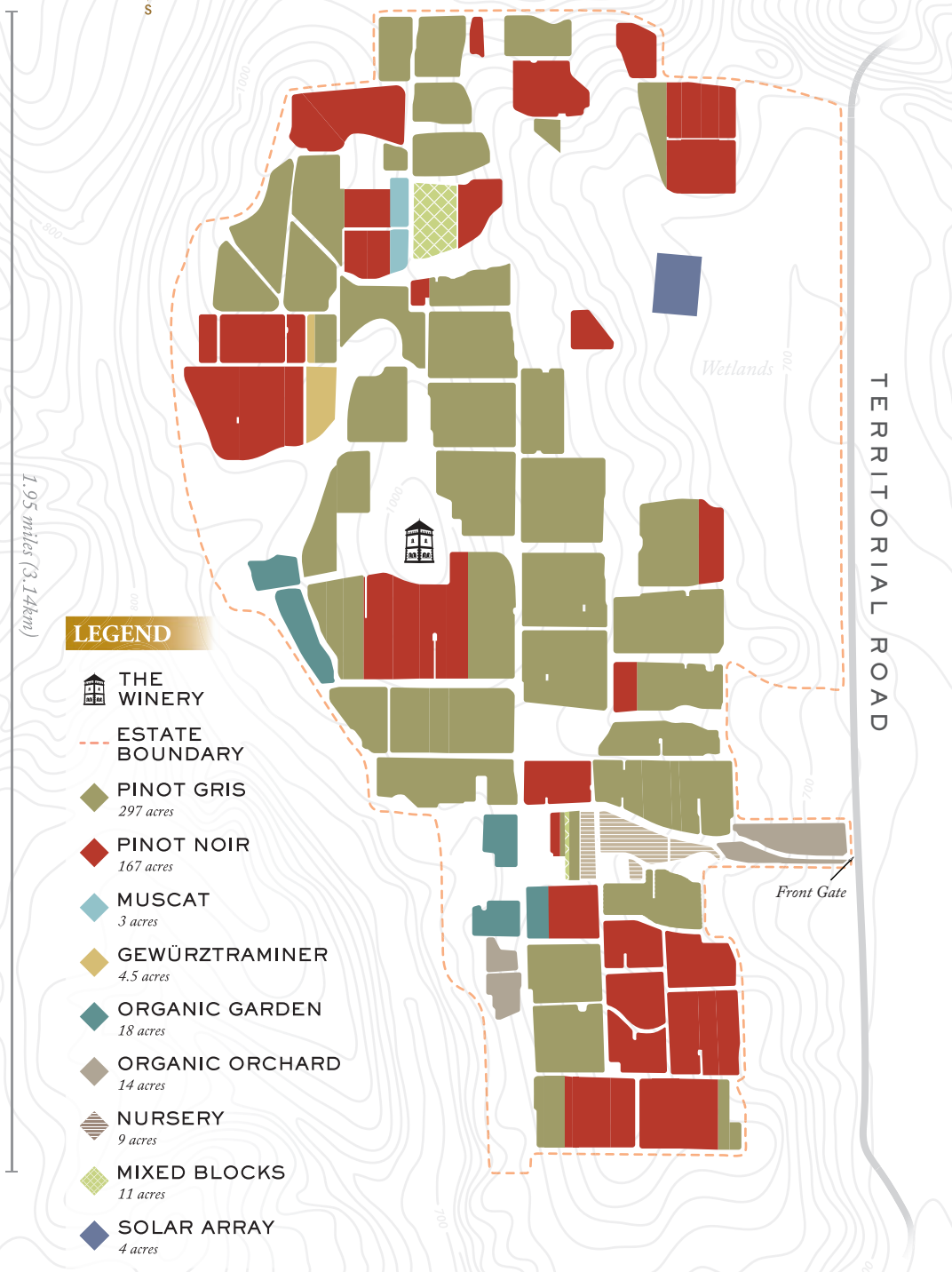


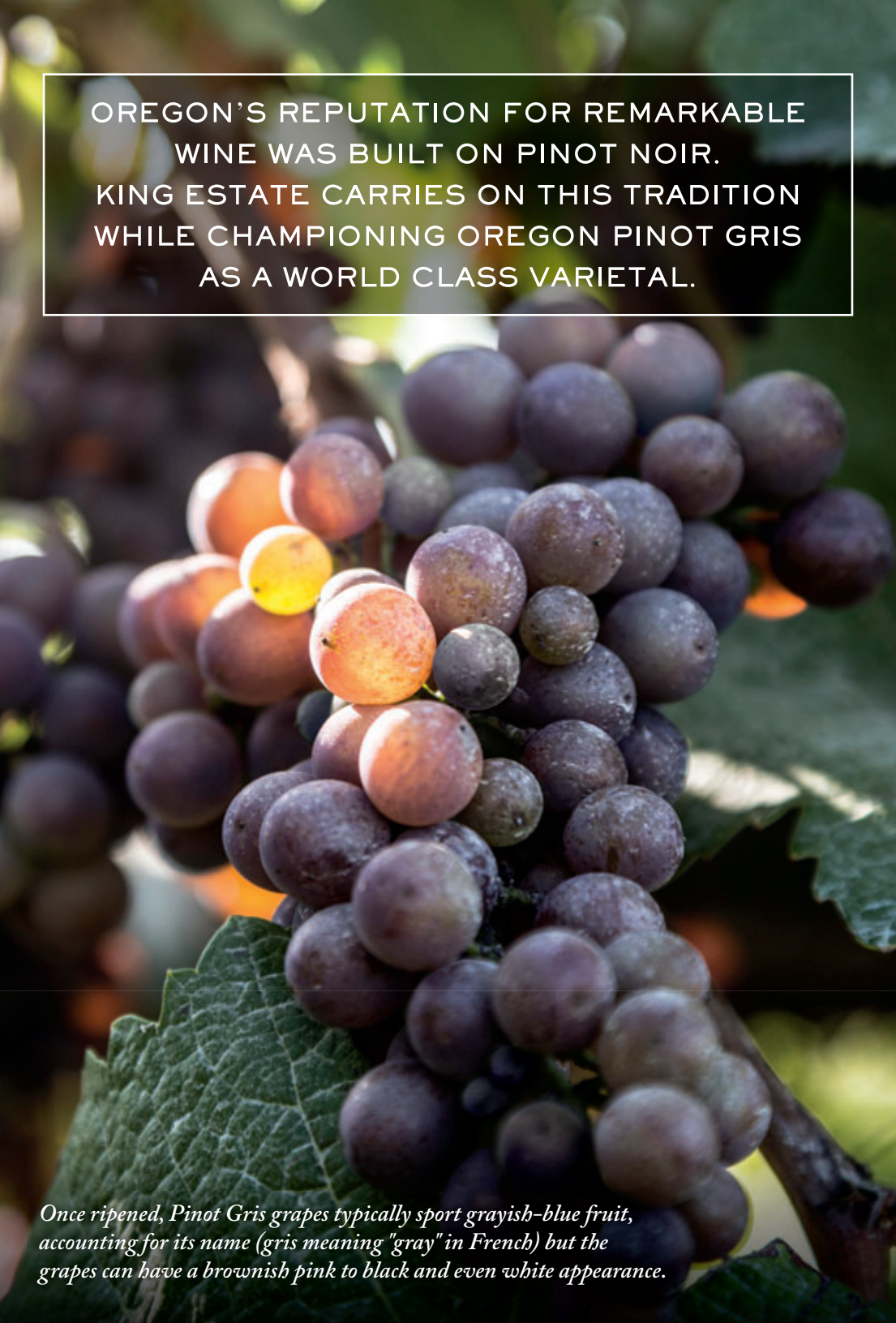




# ESTATE MAP

1,033 Certified Biodynamic® Acres





OREGON'S REPUTATION FOR REMARKABLE  
WINE WAS BUILT ON PINOT NOIR.  
KING ESTATE CARRIES ON THIS TRADITION  
WHILE CHAMPIONING OREGON PINOT GRIS  
AS A WORLD CLASS VARIETAL.

*Once ripened, Pinot Gris grapes typically sport grayish-blue fruit, accounting for its name (gris meaning "gray" in French) but the grapes can have a brownish pink to black and even white appearance.*

# KING ESTATE WILLAMETTE VALLEY WINES

## WILLAMETTE VALLEY PINOT GRIS

Our flagship Pinot Gris is consistently sourced from approximately 60% estate-grown, certified Biodynamic® fruit. Fermented in 100% stainless steel, the wine benefits from sur lie aging for four months before it is bottled. This wine seamlessly balances ripe fruit and crisp acidity, and delivers a delightful mouthfeel with a long and generous finish.

## WILLAMETTE VALLEY PINOT NOIR

In recent years, as much as one-third to one-half of the grapes used to make King Estate Pinot Noir have been estate-grown, certified Biodynamic® fruit. The lots are kept separate through stainless-steel fermentation and eight months of aging in French oak barrels before final blending, to create a wine that best expresses the site-signature and style of the Willamette Valley.



KING ESTATE  
WILLAMETTE VALLEY  
WINES ARE AVAILABLE IN:  
375ML, 750ML & 3L

# KING ESTATE DOMAINE WINES



Nothing better captures the essence of King Estate  
than its Domaine collection.

Made exclusively with certified Biodynamic® grapes from the estate vineyard, each vintage reflects King Estate's unique terroir and winemaking style. The Domaine collection is a true testament to the winery's dedication to sustainability and craftsmanship.



# DOMAINE TERROIR

## SOIL

King Estate is situated on primarily two kinds of soil: Bellpine, a marine sedimentary soil formed when Oregon was under the sea more than 12 million years ago; and Jory, a volcanic soil created from lava flows that also date back millions of years. Both Bellpine and Jory soils provide good drainage with moderate water retention, and are not especially fertile – exactly what grapevines like.

## CLIMATE

The large daily temperature swings of up to 35 degrees for which western Oregon is known serve to enhance flavor development in grapes and balance acidity levels. A cool-climate grape, Pinot Noir tends to ripen early and thrives in a shorter growing season like Oregon's.

## TERRAIN

With elevations ranging from 700 to just over 1,100 feet and varying slope facings, the intense summer heat we experience during the day cools more rapidly at night at higher elevations, allowing grapes to pack in the flavor without losing too much acidity.





## THE RESTAURANT AT KING ESTATE

The Restaurant at King Estate is located atop 1,033 acres of certified Biodynamic® vineyards and orchards in Oregon's southern Willamette Valley. With stunning views of the valley below, The Restaurant features house made charcuterie and an on-site bakery.

We offer a menu dedicated to pairing our wines with regional food products, using organic and Biodynamic® ingredients. Many of these seasonal ingredients come from the estate's 30 acres of gardens and orchards.





*The patio view from The Restaurant at King Estate.*



## KING ESTATE WINERY

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