

PINOT NOIR

The King Family has invested tens of millions of dollars over the past thirteen years to develop a Pinot Noir program completely focused on producing the highest possible quality Pinot Noir. Believing the world market for exceptional quality Pinot Noir will continue to grow, the Kings have not spared any time, effort or capital to ensure the success of this project.

Grapes

Great Pinot Noir is made from only the finest grapes, so the King Estate Pinot Noir story must naturally begin in the vineyard. King Estate's vineyards provide an ideal Pinot Noir vineyard site with predominantly southeast sloped hillsides ranging from 800 to 1,100 feet in elevation. Currently, King Estate has 143 acres of Pinot Noir – all certified organic! The well-drained Jory and Bellpine clay-loam soils have excellent moisture retention and require no additional irrigation. The vineyards, first planted in 1991, contain vines that were grafted at King Estate's own grafting and propagation facility known as Lorane Grapevines.

King Estate has planted what is perhaps the most clonally diverse Pinot Noir vineyard in the country. Currently, King Estate has 16 different clones of Pinot Noir planted in the vineyard, seven of which are planted in commercial size quantities. Subtle differences in flavors and texture that each clone imparts to the finished wine create the complexity that makes our Pinot Noir so compelling.

King Estate continues to purchase Pinot Noir grapes from several of Oregon's finest vineyards, and will even after the Estate's vineyards reach full maturity. Meliton Martinez, Vineyard Manager, works closely with each outside vineyard manager to ensure the highest possible quality of fruit from each vineyard. Visits are made to each vineyard at regular intervals throughout the year to monitor every phase of viticultural activity. As harvest nears, four King Estate grape samplers routinely collect fruit from each vineyard to ensure that the Pinot Noir is harvested at precisely the right moment. With total commitment to delivering the harvested Pinot Noir grapes to the winery in optimal condition, King Estate utilizes refrigerated tractor trailers to transport the precious cargo. Possibly no one else in the world goes to this level of care to protect the true essence of Pinot Noir.

Production

King Estate winery is equipped to facilitate the gentle, small lot production techniques that are essential when making the finest Pinot Noir. Winemaker Lindsay Kampff oversees all phases of red wine production, working closely with Director of Winemaking and Viticulture – John Albin to accommodate winemaking techniques to the individual needs of each lot of grapes. One of the most dramatic elements of King Estate's Pinot Noir program is that the grapes from each section of every vineyard are handled separately throughout both the fermentation and barrel aging phases of the winemaking process.

In the underground barrel cellar, Pinot Noir lots are aged separately in French oak cooperage. King Estate's extensive Pinot Noir barrel program includes oak from France's Vosges, Allier and Nevers forests. The wide variety of cooperage used at King Estate offers the winemaking team an additional palette of flavors and textures from which to produce a wine of great complexity and balance. After barrel aging, each lot is carefully evaluated. Only the finest lots of the vintage are selected for inclusion in the final assemblage. The blending process is slow and deliberate, with careful attention paid to preserving the true essence of the Pinot Noir grape.

After blending, the Pinot Noir is stabilized, bottled and then aged in King Estate's temperature controlled bottle aging facility until it reaches optimal balance.

Food Pairing

King Estate Pinot Noir pairs exceptionally well with food. Whether used as a cooking ingredient or complementary to a dish, this delightful wine will enhance the enjoyment of a delicious meal. King Estate's Pinot Noir Cookbook, created by world-renowned chefs in 1992, shows the versatility of Pinot Noir paired with breast of duck with Pinot Noir, Pears and Rosemary or grilled chicken with pomegranate marinade.