Often referred to as our flagship label, we use a combination of certified organic fruit from our estate vineyard blended with fruit from the finest sustainably-farmed vineyards in the Willamette Valley. King Estate Willamette Valley Pinot Noir is designed to pair exceptionally well with food but is also deliciously drinkable on its own.

**2014 KING ESTATE PINOT NOIR**

**Tasting Notes:**

Our 2014 Willamette Valley Pinot Noir is a delicious expression from a warmer than average Oregon vintage. This classic has a bright ruby color with garnet tinges. The nose brings intense aromas of red currants and wild strawberries with licorice, black tea and cinnamon undertones. The palate offers an elegant blend of dark cherries, rhubarb and blackberry, evolving into complex flavors of cranberry, walnut and cassis. The finish is framed by fresh acidity and soft, fleshy tannins. This wine will age beautifully through 2024.

**Winemaking Process:**

These 100% Pinot Noir grapes are meticulously hand-sorted before being de-stemmed. Stainless steel fermentation with daily punch downs and pump overs is followed by malolactic fermentation. Great wine begins in the vineyard and 2014 King Estate Pinot Noir is no exception. These distinct vineyards lots are barrel-aged for 8 months in French oak barrels before we make the final blend. This blending approach allows our winemaking team to create a wine that best exemplifies the site-signature and style of Willamette Valley Pinot Noir.

**Vintage Notes:**

Following on the heels of a cold winter, early spring was wet with double our typical precipitation in March. Rapidly warming temperatures in April led to buds breaking almost a week early – these favorable conditions continued, leading to very strong fruit set after a mid-June bloom. The abundance of fruit allowed for meticulous hand thinning; only the fruit meeting stringent quality parameters were allowed to ripen. Excellent weather continued throughout the summer, leading to a warmer than average vintage and resulted in excellent ripening conditions. Moving into late summer/early fall, the grape clusters were in outstanding condition which, combined with unusually dry conditions allowed for extended hang time and enhanced flavor development. The extended harvest period enabled each vineyard to be harvested at peak ripeness resulting in a crop of fantastic quality.

AVA: Willamette Valley

Alcohol: 13.7%