2013
OREGON BACKBONE PINOT NOIR

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 quality fruit coming from these storied vineyards provides the backbone for our King Estate Willamette Valley wines.

TASTING NOTES

This Pinot Noir is characterized by its opulent, lively ruby color. Primary aromas of cinnamon, black cherry and strawberry interplay with tobacco leaf, rhubarb pie, and black currant. On the palate, there are sensuous flavors of plum and rhubarb which mingle with rich notes of mocha and toasted oak, highlighted by earthy mushroom and dried flower components. This wine is well-balanced in a harmonious finish with fresh acidity and rounded tannins. Expect this wine to age beautifully through the next decade.

WINEMAKING PROCESS

The 2013 vintage of Backbone Pinot Noir underwent a cold soak and numerous punch downs to maximize ideal color and tannin extraction. This wine was fermented in an open-top, temperature-controlled stainless steel tank.

VINTAGE NOTES

The 2013 growing season began with a warm spring which allowed early growth to progress nicely. Bud break and bloom occurred ahead of the area average and the pleasant spring progressed into a sunny and mild summer. Near ideal conditions for most of the summer allowed vine growth and grape development to progress rapidly. Brief rainfall in August dissipated quickly and the weather remained superb until late September when harvest was temporarily halted due to heavy rains. After the rain subsided, a warm, Indian summer took us through the remainder of harvest.

Varietal: Pinot Noir       AVA: Oregon       Alcohol: 13.5%
Vineyards: 35% King Estate; 25% Pfeiffer; 15% Tree Hill; 15% Roserock; 10% Croft