Overlooking our beautiful valley southwest of Eugene, Oregon, our family-owned winery is dedicated to quality without compromise. This Rosé is made from 100% Pinot Noir grapes — sourced from some of the finest sustainably farmed vineyards throughout the Willamette Valley, including our Demeter-USA certified Biodynamic® estate vineyard.

TASTING NOTES

This inaugural vintage of King Estate Willamette Valley Rosé of Pinot Noir has a glistening pale pink color with a fresh bouquet of orange blossom, just-ripe strawberries and watermelon. The palate is focused and dry with racy acidity and slate-like minerality. There are enjoyable fruit flavors like strawberry, pomegranate and lemon zest that come together in a crisp finish that begs to be paired with soft cheeses and charcuterie.

WINEMAKING PROCESS

Whole cluster pressed with bleeds from premium Willamette Valley Pinot Noir fermentations. Picked with bright and fresh acidity and fermented in 100% stainless steel tanks until dry.

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: 100% Pinot Noir
AVA: Willamette Valley
Alcohol: 13.5%