2012 King Estate
Domaine Pinot Noir

The Wine:
Made exclusively with organically grown grapes from our estate vineyard, each vintage of the Domaine Collection reflects King Estate’s unique terroir and is a true testament to our dedication to quality and sustainability. Our Domaine Pinot Noir is made from a combination of clones, primarily 114 and Pommard, grown in exclusively Bellpine soil. Only the most superb Estate grown grapes are hand selected for blending in the Domaine Collection; for the 2012 Pinot Noir it is Clone 115 and Wädenswil, with the addition of Clones 538 and 777. The 2012 vintage shows rich notes of black cherry and pepper with a layered, filling entry. Complexity is apparent as tannins, acid, and oak build into an ample and lingering finish. Enjoy now through 2022.

The Process:
Fruit for the 2012 Domaine Pinot Noir was hand harvested from our estate vineyard and then hand sorted before being destemmed. Fermentation took place in 100% stainless steel, temperature controlled open top tanks. This wine benefited from 15 months aging in 50% new French oak barrels prior to bottling.

Vintage Notes:
2012 proved to be a very successful growing season throughout Oregon. After first signs began popping up in March, full bud break occurred in early May. Warm spring weather thwarted frost concerns and the vines blossomed in early July, keeping the vintage on very similar schedule to 2008, another renowned year in Oregon history. Ideal summer weather allowed for great growing conditions and quality fruit. With small amounts of rain in September, the fruit was able to achieve great ripeness and maturity by the time Harvest began in mid-late September. When the last of the fruit was brought in on October 29th, all parties involved were thrilled with the outcome of the 2012 vintage.

“2012 promises to be one of the state’s all-time great vintages”
- Robert Parker

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Varietal: Pinot Noir
AVA: Oregon
Alcohol: 13.0%