



2016

WILLAMETTE VALLEY PINOT NOIR

King Estate Willamette Valley Pinot Noir reflects an excellence recognized worldwide. Made with the best selection of grapes each year, the 2016 vintage was sourced primarily from King Estate's certified Biodynamic® vineyard as well as a handful of like-minded sustainably-farmed vineyards throughout the Willamette Valley.

TASTING NOTES

2016 King Estate Willamette Valley Pinot Noir has a dark garnet color with cherry red edges. The bouquet jumps out of the glass with ripe strawberries and raspberries with secondary notes of black tea, and earthen aromas. Rich dark cherries abound on the palate with fresh strawberry, sweet oak and vanilla flavors. This wine has a round and full mouthfeel upfront with supple tannins and a fresh, generous finish. Enjoy now through at least 2030.

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. These distinct vineyards lots are barrel-aged for 8-10 months in French oak barrels before we make the final blend. This blending approach allows our winemaking team to create a wine that best represents the beauty of Willamette Valley Pinot Noir.

VINTAGE NOTES

The 2016 Oregon Vintage turned out to be another in a string of remarkable years that has blessed the state with ideal growing conditions. The vintage started out early in Western Oregon with average bud break occurring in mid to late March. Unusually warm temperatures in April and May accelerated an "early season effect", which caused vineyards to go into bloom by the 3rd week of June. The weather cooled substantially through August. The 2016 harvest began in early September and continued unabated until the end of the month, just in time to avoid the onset of rain in October.

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

