



2015 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 2015 vintage was sourced primarily from King Estate's certified organic and Biodynamic® vineyard as well as a handful of like-minded sustainably-farmed vineyards throughout the Willamette Valley.

TASTING NOTES

2015 King Estate Willamette Valley Pinot Noir has a deep garnet color with bright crimson tinges. The nose has aromas of ripe black cherry, plum and licorice. The palate has dark fruit flavors, like blackberry and black cherry, with a subtle clove finish. This is full, supple and complex, coming together nicely with softened tannins and pleasant acidity. 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 exemplifies the site-signature and style of Willamette Valley Pinot Noir.

VINTAGE NOTES

2015 was the earliest harvest in King Estate history. A dry, mild winter led to early bud break in mid to late March, about two weeks ahead of normal. With minimal frost damage to worry about during winter, there was an abundance of fruit set by early June. Warm temperatures throughout spring and summer kept the vines ahead of their seasonal average maturation while a slight reprieve from the heat arrived around harvest and helped to preserve acidity and allowed for optimal flavor development. Fruit came in perfectly ripe having benefited from extended hang time.

Varietal: Pinot Noir

AVA: Willamette Valley

Alcohol: 13.5%