



2014

OREGON BACKBONE PINOT NOIR

Each vintage, our winemakers have the ability to ferment and age individual blocks and vineyards separately until they are blended. Each vineyard contributes unique nuances and character to this blend, making this wine more than just the sum of its parts. The exceptional fruit coming from these storied vineyards provides the backbone for our King Estate Willamette Valley wines.

TASTING NOTES

This velvety, ruby red Pinot Noir showcases rich notes of black cherry, rhubarb, tobacco leaf, and cinnamon on the nose. This wine's opulence is further highlighted by flavors of dark chocolate, plum, cherry, and sweet French oak. The lavish finish of this Pinot Noir stands out with sumptuous fruit, earth, and tannic components that provide a long, lingering finish. Enjoy now until 2035.

WINEMAKING PROCESS

The 2014 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 before being aged for 14 months in French oak barrels, 30% which were new.

VINTAGE NOTES

Following on the heels of a cold winter, early spring was very wet with double our typical precipitation in March. Rapidly warming temperatures in April led to buds breaking almost a week early – these favorable conditions continued, leading to very strong fruit set after a mid-June bloom. The abundance of fruit allowed for meticulous hand thinning; only the fruit meeting stringent quality parameters was allowed to ripen. Excellent weather continued throughout the summer, resulting in excellent ripening conditions. Moving into late summer/early fall the grape clusters were in outstanding condition which combined with unusually dry conditions allowed for extended hang time and enhanced flavor development.

Vineyards: 32% King Estate; 19% Pfeiffer; 19% Croft; 15% Nicholas; 15% Fern Hill
AVA: Oregon Alcohol: 14.0%

