



2015

WILLAMETTE VALLEY BACKBONE PINOT NOIR

Each vintage, our winemakers 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

Representing the Willamette Valley's premier Pinot Noir vineyards, this wine's brick red color is as rich and complex as its provenance. Deep aromas of cranberry, lavender, forest floor and cinnamon are juxtaposed with warm caramel and toast elements imparted from 14 months of aging in French oak barrels. Tight tannins accompany a round mouth feel highlighted by bright cranberry and raspberry flavors which complement baking spice, toast, dry flower, and tobacco leaf elements. Enjoy now and until at least 2030.

WINEMAKING PROCESS

The 2015 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, 26% which were new.

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 benefitted from extended hang time.

Vineyards: 26% King Estate, 25% Bradshaw, 21% Pfeiffer, 16% Fern Hill, 12% Nicholas
AVA: Willamette Valley Alcohol: 13.5%

