

King Estate

2016

BACKBONE PINOT NOIR WILLAMETTE VALLEY

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

The wine is a deep crimson in the glass. On the nose, black cherry, dry tea and pomegranate mingle with rose petal, forest floor, toast and mushroom. The lean tannins and bright acidity of the fruit from King Estate and Croft provides structure and longevity, while grapes from Pfeiffer and Bradshaw add juicy red fruits and fresh flowers. Nicholas provides richness, depth and silkiness. Drink now until 2027.

WINEMAKING PROCESS

The 2016 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

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 third 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: 100% Willamette Valley Pinot Noir

Vineyards: 33% King Estate, 27% Pfeiffer, 26% Bradshaw, 9% Croft, 5% Nicholas

Alcohol: 14.1%

