



Inscription

2019

INSCRIPTION PINOT NOIR WILLAMETTE VALLEY

The King family has sourced the Pinot Noir grapes for this wine from some of the most acclaimed vineyards in Oregon's Willamette Valley. This is classic Willamette Valley Pinot Noir, with lush red fruit and flavors of forest and earth - a showcase for the unique and authentic place of Oregon in the wine world.

TASTING NOTES

Bright cherry, raspberry and strawberry notes greet the nose, along with fresh rose petals, baking spices and hints of earth. Bright acidity on the entrance combines with the showy red fruit and flavors of forest floor, rhubarb, sage and toast on the palate. Round, supple tannins provide an exceptionally good transition to the finish, with structured tannins providing nice body and length.

WINEMAKING PROCESS

Each lot is fermented in small batches with up to 20% whole cluster inclusion. Stainless steel fermentation with daily punch downs and pump overs is followed by malolactic fermentation. For further concentration of flavor and color, 10% of juice is bled off the red wine during fermentation using the Saignée method. These distinct vineyard lots are barrel-aged for 8 months in French oak before we make the final blend.

VINTAGE NOTES

A six-year string of unusually hot and dry harvests ended in 2019 when almost four times the normal amount of rain fell in late September. While challenging, these conditions were actually more typical of a classic Oregon harvest – reminiscent of vintages such as 2007, 2003, 1997, 1995 that produced some of the most enduring and delicious wines in a true Oregon style. Harvest from the estate began Sept. 21 and wrapped up Oct. 9, a shorter picking schedule than usual due in part to working around weather events.

Varietal: 100% Pinot Noir

AVA: Willamette Valley

Alcohol: 13.5%

