

King Estate
Family Owned & Farmed



2025

WILLAMETTE VALLEY ROSÉ OF PINOT NOIR

Often associated with summer, Rosé is delicious to sip all year long. Typically Rosé is made from red wine grapes, either a single varietal or a blend. Rosé made from Pinot Noir grapes is most popular in the United States. In Oregon, famed for growing outstanding Pinot Noir, it's only natural that our take on Rosé starts with the fruit that put Oregon on the map.

TASTING NOTES

An enticing pale rose color, this wine boasts appealing aromatics of fresh strawberry, honeydew melon, gooseberry, bright cherry, kaffir lime leaves, rose petal and citrus blossom. Fresh fruit explodes on the palate with luscious complexity. Discover flavors of white strawberry, raspberry, Rainier cherry, honeydew melon, Meyer lemon zest and damp slate. Acidity, flavor and alcohol are in balanced harmony. The wine concludes with creamy, fruity flavors that bring this delightful experience to a close.

WINEMAKING PROCESS

The juice was whole cluster pressed and left to sit on its skins just long enough to release the juice and develop a pale rose color before moving to a temperature-controlled stainless steel tank for fermentation.

VINTAGE NOTES

A wet spring turned dry in April and temperatures that were above average continued through spring and summer. The resulting rapid growth and development brought bud break and bloom about a week early. Steady warm temps continued until early September, when cool weather helped slow development and give the grapes more hang time. Cool nights during this phase of ripening were perfect for enhancing flavor development and varietal expression. Harvest began on Sept. 12 and was short, lasting only four weeks. Warm, dry weather meant vines had smaller clusters with smaller berries, ideal for winemaking.

Varietal: 100% Pinot Noir

Vineyards: 46% King Estate (21% King Estate, 25% Pfeiffer); 9% Treos; 7% each Bradshaw, Chehalem Mountain, Freedom Hill; 6% Croft; 5% Kennel; 3% Grand Oak; 4% Other

AVA: Willamette Valley

Alcohol: 13.5%