



## 2016 King's North Pinot Gris

Stand Sure Vineyard

Eola-Amity Hills AVA

Cases Produced: 25

Price: \$21

Viticultural Area: Eola-Amity Hills AVA

Soils: Nekia Volcanic

Cooperage: Neutral French Oak

Alcohol: 13.6%

pH: 3.28

Sweetness: Dry (.12%)

### Mission

King's North is the story of two brothers, their love of wine, and the vision of creating a label that truly places the grape as the focal point. To us, King's North is simply about bottling the vineyard; capturing all the natural elements throughout each passing vintage. Specifically, Oregon's diverse set of regions, vineyards, varietals & clones.

### Who

The brothers. Sid & Mac Heinze, both owners & winemakers. Sid is lead viticulturist, Mac is head of business operations.

### What

Distinctive small batch bottlings that give a true sense of place. By taking a minimalistic approach at the winery, we aim to preserve the nuanced complexity of Oregon, in its purest form.

### Where

The true north of west coast winemaking, the Willamette Valley. Nestled between the Coastal Range and the eastern Cascades, this dense agricultural hub is being transformed to a world-renowned wine region. Here, our cool climate and shorter growing season gives way to elegant, layered Pinot noir and supporting varietals.

### How

Always learning. We've been blessed to be surrounded by a community of skilled mentors that imparted their craft. We owe it to them to keep grinding, stay humble and never stop asking why.

### Why

For the love of wine in this very special place.

Described as an immaculate vintage in the Willamette Valley, 2016 witnessed favorable and uniformed growing conditions that produced a crop with great potential, making for naturally well-balanced wines. With an unusually warm spring, bud break commenced two to three weeks earlier than average, shifting the ripening period and triggering one of the earliest harvests on record. Despite the warm beginning, most of the summer saw moderate temperatures with very few heat spikes, creating a desirable, smaller berry size—thus, a higher grape skin-to-juice ratio, for more concentrated flavors. Moderate temperatures also gave way to inherently higher levels of acidity, giving beautiful structure, vibrancy and aging potential to compliment the depth of flavors.

Sourced from Eola-Amity Hills AVA, Stand Sure Vineyard rests above Nekia volcanic topsoil that defines the woven depth of citrus and stone fruit flavors, along with the structured undertones of minerality. The combination of cooling vectors, site location, nearing the Van Duzer Corridor, and higher elevation, preserve the backbone of vibrant acidity. Once harvested, the grapes are French pressed and fermented in old oak to add richness, texture and body. Using three different yeast strains, on three separate lots, focusing on elevating aromatics, flavor and mouthfeel. Resulting in an Alsatian-style Pinot Gris with considerable weight and dryness that should be enjoyed with food.