



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.

2019 King's North Pinot Noir

Luminous Hills Vineyard

Yamhill-Carlton AVA

Cases Produced: 153

Price: \$48

Viticultural Area: Yamhill-Carlton AVA

Soils: Jory Volcanic & Willakenzie Sedimentary
Clones: Pommard (58%), 777 (29%) & 677 (13%)

Inoculated with two Burgundian yeast strains

Cooperage: 17% new French oak

Alcohol: 13.5%

The intrinsic beauty of Pinot Noir, more so than other varietals, is the transparency in which the grape can express the vineyard & vintage from which it came. If we are doing our jobs as winemakers correctly, year after year, you should never drink a similar Pinot Noir twice from King's North, as we are trying to preserve the purity of the grape in bottle. To showcase this, our 2019 Pinot Noir is harvested from the same blocks of Luminous Hills Vineyard as our 2016 and 2018, however the 2019 offers distinctively different flavors and composition. The 2019 growing season was unique in that the vintage ended with an unusually cold and wet September. These lower temps slowed ripening and retained high levels of acidity in the grape during the time of harvest. As a result, higher levels of acidity, tied with lower alcohol, made for a very refined and elegant wine.

This six-barrel blend was harvested October 1st, from a combination of high elevation blocks of Luminous Hills Vineyard. Utilizing a balance of major soils from the site, Jory Volcanic and Willakenzie (a roughly 50/50 split). And three distinctive clones: 58% Pommard, 29% Dijon 777, 13% Dijon 667. Our 2019 drinks with soft, silky tannins. Complemented with lower new French oak use, a restrained 17% (one of six barrels). The wine drinks with powerful aromatics, notes of violets, hibiscus, and dark cherry. Then tart cranberry, fresh raspberry and finishes with white pepper on the palate. Recommended drinking window from 2026 to 2029. Pair with wild salmon, duck, or wild mushroom pasta.