



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 tasting room & 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 learning.

Why

For the love of wine in this very special place.

2021 KING'S NORTH GRENACHE ADLER RIDGE VINEYARD HORSE HEAVEN HILLS AVA WASHINGTON

Cases Produced: 74

Price: \$48

Viticultural Area: Horse Heaven Hills AVA

Cooperage: 33% new French oak

Alcohol: 14.8%

pH: 3.6

Harvest: 9/16/21

Planted along the banks for the Columbia River, at the southern tip of Horse Heaven Hills AVA, Alder Ridge Vineyard's site selection is second to none. Benefiting from the warmer continental climate of Columbia Valley's growing season, but with cooling effects from the proximity of the river, high winds from the gorge, and large drops in nighttime temperatures- a beautiful balance of enough heat to optimally ripen but cool enough to retain the fruit's vibrancy.

This Grenache was sourced from Alder Ridge Vineyard's Block 31B, which is settled at low elevations along the riverbanks- one of the hottest parts of the vineyard. This location, along with the high winds from the gorge, allow the grape skins to thicken, resulting in highly concentrated, rich flavors.

When harvested, we completely destemmed then separated the berries into two separate ferments. After a five-day cold soak, we inoculated the ferment with two different yeast strains. With a healthy mix of pump overs & punchdowns, we constantly checked the ferments for optimal mouthfeel. Once fermentation was complete and the right amount of tannin was extracted, we drained the wine from the fermenter, then pressed. Once in barrel, the wine was cellared for extended aging (16 months). This process was very deliberate to deliver a Grenache that showcased a balance of finesse & definition on the palate- a silky texture with building tannin presence toward the finish. The final wine shows strong aromatics with a wonderful array of strawberry, baking spices, & white pepper notes.