



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 PINOT NOIR ROSÉ ESTATE GROWN & BOTTLED CHEHALEM MOUNTAINS

Cases Produced: 47

Price: \$32

Viticultural Area: Chehalem Mountains AVA

Cooperage: neutral French oak & stainless

Alcohol: 13.5%

pH: 3.27

Sweetness: Dry

In 2021, we decided to craft a serious rosé that deserves discussion. Not an afterthought during harvest, but an intentional wine that was preconceived at the start of the growing season.

Built from our very own Pinot Noir vines, our rosé was orchestrated from a farm-first mentality. Designating areas of our vineyard that would be farmed distinctly for rosé, rather than for red wine.

Being that we are family farmed, we were able to do something quite special in regards to rosé during harvest. We picked three separate days to meet the needs of the skin contact necessary before sending the wines to press:

- Dijon 114 picked 9/2/21: 18 hours skin contact
- Dijon 667 picked 9/5/21: 24 hours skin contact
- Wadenswil picked 9/7/21: direct press

After harvest & grape skin contact, the grapes were direct pressed (not saignée).

The Dijon 114 clone was fermented and aged separately in neutral French oak- a much slower ferment that caused more weight & richness. The resulting flavors ended up being the core notes of the wine, with strong tropical notes, especially papaya. The Dijon 667 & Wadenswil were co-fermented in stainless steel. then racked into neutral oak to age- a much faster ferment which resulted in more peripheral flavors of strawberry & watermelon. Enjoy now or age.