



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.

2022 KING'S NORTH CHENIN BLANC PHIL CHURCH VINEYARD YAKIMA VALLEY AVA

Cases Produced: 99

Price: \$37

Viticultural Area: Yakima Valley AVA

Cooperage: 100% neutral French oak

Alcohol: 12.2%

pH: 3.21

Sweetness: Bone Dry <1 g/L

Phil Church Vineyard has been producing world-class Chenin Blanc for decades from old vines planted in 1979. Giddy to be working with such a historic site, our goal in winemaking was first and foremost to honor the fruit.

Yakima Valley is in the heart of Washington's Columbia Valley. With well-drained sloping terrains and favorable soils, it is a perfect location for producing a multitude of varietals. The high-desert climate makes for intense heat during the day but huge diurnal shifts to cool off at night-allowing for a great balance of developing ripe flavors while maintaining fresh acidity.

The 2022 vintage proved to be unique. With one of the coldest starts to a vintage on record, a delayed growing season led to a very late harvest.

This Chenin Blanc was picked on October 27th-one of our latest picks to date. With the late pick, combined with a historically cool start, this Chenin Blanc is packed full of lively acidity, bringing lift and brightness to the palate (refreshingly perfect for a warm summer's day). However, we also saw record heat during the heart of the growing season with a hot July, August & September which allowed for the development of fruity flavors.

Grapes were picked at daybreak to keep cold as possible. After press, this Chenin Blanc was barrel fermented and aged entirely in neutral French oak to give more body, texture and richness on the palate. Enjoy now or age three to five years.