



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.

2023 KING'S NORTH PINOT NOIR ROSÉ ESTATE GROWN & BOTTLED CHEHALEM MOUNTAINS

Cases Produced: 85

Price: \$39

Cooperage: 88% neutral French oak, 12% stainless

Alcohol: 13.1%

pH: 3.27

Sweetness: Bone Dry <1 g/L

An intentional rosé, not an afterthought during harvest, but a premeditated wine that was crafted at the start of the growing season.

Built from our very own Pinot Noir vines, our rosé was orchestrated with a farm-first mentality.

Designating areas of our vineyard that would be farmed distinctly for rosé, rather than for red wine.

Because we are family farmed, we were able to do something quite special in regards to the rosé process- during harvest, we picked individual lots on different days to create several different skin contact schedules before sending the wines to press. This allows us to build unique flavors & structures for each lot.

- 11% Dijon 667: 24 hours skin contact
- 18% Dijon 114: 36 hours skin contact
- 20% Dijon 115: direct press
- 25% Pommard: 48 hours skin contact
- 26% Wadenswil: 48 hours skin contact

After allowing the grapes skins to cold soak with the grape juice, the grapes were direct pressed (not saignée) using our basket press. The press juice was then collected into three neutral French oak barrels and a stainless steel tank for fermentation. Each ferment was uniquely different-offering its own flavor intensity and weight. Some citrusy and light, others bolder with hints of white peach & watermelon. After a couple months of cellaring, we blended all the barrels and tank together to create a rosé with sizable body, weight, color and intense flavor.