

King Estate

88 PTS

*Wine
Spectator*

**SILVER
MEDAL**

*Sunset
International
Wine
Competition*



2012 KING ESTATE SIGNATURE

Pinot Noir

As one of the most well known bottlings of Pinot Noir in America, organically grown Pinot Noir from our estate vineyard is blended with grapes from sustainably farmed vineyards throughout Oregon, where

grapes are grown to our strictly enforced standards.

ACCOLADES



88 PTS - Wine Spectator
Silver Medal - Sunset International Wine Competition

TASTING NOTE



Black pepper, cinnamon, leather, and dark fruit aromas gracefully collide with earth and spice. On the palate, round tannins and mellow acidity integrate flawlessly into an elegant and complex wine.

PRODUCTION NOTES



After being transported to King Estate, the grapes are meticulously hand-sorted before being destemmed. Fermentation occurred in stainless steel and was aided by daily punch downs and pump overs. Aging took place over 8 months in French oak.

VINTAGE NOTES



2012 proved to be a very successful growing season throughout Oregon. After first signs began popping up in March, full bud break occurred in early May. Warm spring weather thwarted frost concerns and the vines blossomed in early July, keeping the vintage on very similar schedule to 2008, another renowned year in Oregon history. Ideal summer weather allowed for great growing conditions and quality fruit. With small amounts of rain in September, the fruit was able to achieve great ripeness and maturity by the time Harvest began in mid-late September. When the last of the fruit was brought in on October 29th, all parties involved were thrilled with the outcome of the 2012 vintage.

AVA

Oregon

Alcohol

13.5%

Safra 2012. Cantu Day Curitiba, 25/05/2017.