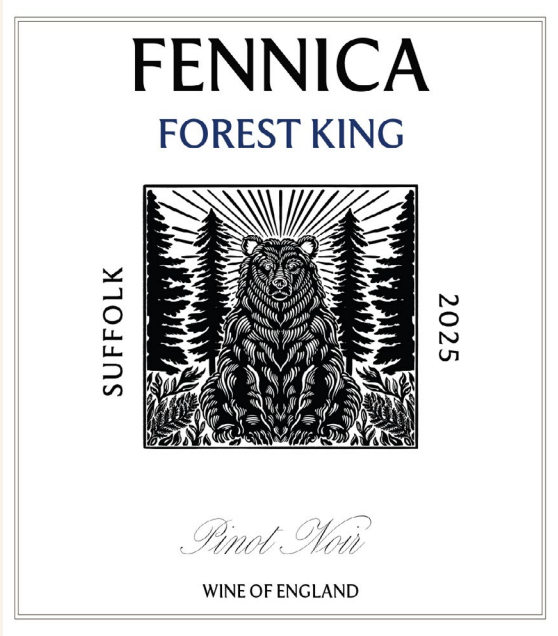


FENNICA



Grape Varieties	100% Pinot Noir
Winemaker	James Snowden
Closure	Technical cork
ABV (%)	12.4
Residual sugar (g/L)	0.05
Acidity (g/L TA)	4.7
pH	3.51
Bottle Size	750ml
Notes	Vegan



DOMAINE OF THE
ROSE & BEAR

FOREST KING *Pinot Noir*

VINEYARDS

The fruit for Forest King comes from Higham Vineyard in the Stour Valley, Suffolk, on south-facing slopes at 30–40 m elevation near the Suffolk–Essex border. The site lies on slope-derived “Head” gravels over marine sediments of the Thames Group (clays, silts and sands). These flinty, stony soils, historically known locally as “Stoney Croft”, are free-draining and low in fertility, naturally limiting vine vigour and encouraging deep rooting. The underlying marine clays provide a reserve of moisture that supports steady ripening through the growing season. Located in one of the driest and sunniest parts of the UK, with cooling North Sea breezes funnelling along the Stour Valley, the site promotes balanced ripening, bright natural acidity, and fine tannin development in Pinot Noir.

GROWING SEASON

At Higham Vineyard, the 2025 season followed a similarly late but rapidly accelerating pattern, with budburst delayed before a warm, dry summer drove steady vine development. The Stour Valley’s naturally low rainfall was amplified by near-drought conditions through mid-summer, though the vineyard’s stony, free-draining soils over moisture-retentive clays helped maintain balance in the vines. Disease pressure was modest overall, with some powdery mildew during the more humid June–July window and minor downy pressure later in the season. The warm conditions and long daylight hours contributed to one of the more complete growing seasons seen in the UK, allowing Pinot Noir to ripen well ahead of an Autumn harvest. The fruit was harvested by hand in mid-October 2025.

VINIFICATION

The fruit was harvested by hand and rigorously sorted before being transferred as 100% destemmed whole berries into a single one-tonne stainless steel fermentation vat. This approach preserved berry integrity while allowing gentle, intracellular extraction pathways to develop during the earliest stages of fermentation. A three-day pre-fermentation cold soak at 12°C preceded the onset of fermentation, encouraging the extraction of colour, perfume, and pure fruit expression. Fermentation began spontaneously, with semi-carbonic and intracellular activity within the intact berries contributing aromatic complexity and textural finesse from the outset. On day three, the must was inoculated with a selected commercial yeast to ensure a secure and complete fermentation. Over the course of a ten-day ferment, twice-daily aerative pump-overs were employed to support yeast health and population development while preserving whole-berry structure and freshness. In the final stages, as fermentation slowed, extraction was moderated to once-daily gentle pump-overs, guiding the wine toward balance rather than force. The free-run wine was then drained, and the pomace gently pressed to recover the remaining wine without undue phenolic pressure. The combined lots rested in stainless steel for five days to ensure the completion of any residual fermentative activity before élevage began. The wine was then transferred to a single 550L Clayver ceramic vessel, chosen for its capacity to bring transparency and precision to the finished wine.

TASTING NOTES

In the glass, the wine is elegant and bright. Layered aromas and flavours of red cherry, raspberry, and rose petal are interwoven with a herbal and sappy tone. The wine is vibrant and poised on the palate, with mouthwatering acidity and fine tannins. The wine is an unmistakable representation of Pinot Noir.

PRODUCER

James Snowden, the other half of Domaine of the Rose and Bear, produces wines under the Fennica brand. James began his career in England, studying for a Master of Science in Viticulture & Oenology at Plumpton College in England. He then went onto work in wineries around the world, from the Burgundy to Australia, learning his craft and honing his winemaking and viticultural skills, whilst developing the creative and philosophical basis he now brings to his wines. He is inspired by the wines from Agricola Foradori in Trentino Alto-Adige and Burgundian producers such as Domaine Pierre Guillemot and Dominique Lafon, who all balance freshness and pure fruit aromatics with texture and layered complexity. Fennica means Finnish in Latin, and it is a brand that channels James’ winemaking and allows him to represent his dual English-Finnish heritage in a creative format (English wine with Finnish symbolism).

ARTWORK

The artwork for Forest King was created by Robbie Jones, an English woodcut artist based in Frome. His work draws heavily on nature and folklore, making him an ideal collaborator for this commission. In the image, Robbie depicts the Brown Bear, Finland’s national animal and one of the country’s most revered mammals. The title of both the wine and the artwork references the historical Finnish belief that the bear is the King of the Forest, a creature long held in deep cultural and spiritual significance within Finnish tradition. Pinot Noir, often considered the most regal of grape varieties, mirrors this symbolism. When grown and handled with care it is capable of producing wines that are divinely scented, compelling, and beautifully expressive of place.