



The Wine

Grown in the heart of the Willamette Valley, this wine truly reflects the character of the region. We source our fruit from vineyards that impart their own distinctive style, a combination of rich red fruit flavors with freshness and vibrancy. Careful blending creates this uniquely Oregon Pinot Noir. The combination of cool and warm climates found in these regions produces a wine stacked with intense raspberry, cherry and floral flavors and aromas.

The 2012 Pinot Noir grapes were fermented in vessels from 1.5-ton boxes to 35-ton closed-top tanks. They were punched down or pumped over daily and pressed at dryness. The wine was aged in a combination of stainless steel tank, once filled and neutral French oak barrels for 10 months, then blended and bottled.

The 2012 Kings Ridge Pinot Noir reveals fresh blackberry and cherry with a touch of chocolate. In the mouth the wine has good concentration and focus with balanced acidity and tannins.

The Vintage

The 2012 growing season was a well deserved change from the past two vintages. The year started off with a fairly typical Oregon spring, stretches of warm and cold weather. Flowering in the Willamette Valley was long and encountered some cool weather which resulted in a significant crop reduction in Pinot Gris but Pinot Noir made it through unscathed. As spring became summer the rains let up and we enjoyed a wonderfully warm and dry season. As harvest closed in on us the weather cooled but remained dry which gave us a chance to hang our fruit a little longer but also keep the acids in check. We waited patiently until mid-October to begin picking. 2012 produced ripe fruit with great richness and beautiful flavors in our Pinot Noir.

Technical Notes

Appellation: Willamette Valley

Varietal Composition: Pinot Noir

Cellar Treatment: Aged 10 months

Alcohol: 13.0% by Volume

Vineyard Sources: 100% Willamette Valley

Release Date: October 2013

Cases Produced: 14,500 cases

Bottle Size: 750 ML