



## The Wine

Our goal with the Kings Ridge Riesling is to make a more richly textured white wine with lush acidity. We carefully choose vineyards in cool parts of the Willamette Valley that have significant daily temperature swings. We believe this helps to give ripeness and concentration to the fruit while preserving freshness and vibrant acidity.

We harvest our Riesling vineyards in the cool early morning, and then gently press the whole clusters to coax the juice through the skins of the grapes. The Riesling juice undergoes a long, cool fermentation in stainless steel tanks. The resulting wine is aged on its lees to build weight and body, and is bottled in early spring to preserve the delicate aromatics.

The 2012 Kings Ridge Willamette Valley Riesling shows off beautiful aromas of green apple, rose, and peach. The flavors extend to the palate which shows great intensity and richness extending long into the finish.

## 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 cool. 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 and preceded to pick over the next week.

## Technical Notes

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**Appellation:** Willamette Valley

**Cellar Treatment:** 100% Stainless Steel

**pH:** 2.99    **Titratable Acidity:** 7.4 g/L

**Residual Sugar:** .73%

**Release Date:** June 2013

**Alcohol:** 12.0% by Volume

**Cases Produced:** 1200

**Bottle Size:** 750 ML