



The Wine

Our goal with the Kings Ridge Pinot Gris 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 Pinot Gris vineyards in the cool early morning, and then gently press the whole clusters to coax the juice through the skins of the grapes. The Pinot Gris 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 late winter to preserve the delicate aromatics.

The 2013 Kings Ridge Willamette Valley Pinot Gris shows off beautiful aromas of ripe pears, lemon, and kiwi. The flavors extend to the palate which shows great intensity and richness extending long into the finish.

The Vintage

The 2013 growing season started off with a fairly typical Oregon spring, with stretches of warm and cold weather. Flowering in the Willamette Valley was early and the fruit set was normal for Pinot Gris. As spring became summer the rains let up and we enjoyed a wonderfully warm and dry season. As the summer progressed it became apparent that we were heading for a very early harvest. We managed to harvest one vineyard before it started to rain, then over the next ten days we waited for the rains to pass. The remaining Pinot Gris was harvested once the vineyards dried out under sunny blue skies. Our Pinot Gris vineyards produced wines with ripe fruit flavors, good concentration, and mouthwatering acidity.

Technical Notes

Appellation: Willamette Valley

Varietal Composition: Pinot Gris

Cellar Treatment: 100% Stainless Steel

Alcohol: 13.5% by Volume

Residual Sugar: .50%

pH: 3.29 **Titratable Acidity:** 6.3 g/L

Release Date: February 2014

Cases Produced: 8500 cases

Bottle Size: 750 ML