



## 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 2013 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 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 Riesling. 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. But as is often the case Mother Nature threw us a curve ball and rain fell in early October. Over the next ten days we waited for the rains to pass. The first Riesling was harvested once the vineyards dried out under sunny blue skies. Our Riesling vineyards produced wines with ripe fruit flavors, good concentration, and mouthwatering acidity.

## Technical Notes

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**Appellation:** Willamette Valley

**Cellar Treatment:** 100% Stainless Steel

**pH:** 3.18    **Titratable Acidity:** 7.2 g/L

**Residual Sugar:** 4.0 g/L

**Release Date:** April 2014

**Alcohol:** 12.0% by Volume

**Cases Produced:** 2,449

**Bottle Size:** 750 ML