



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 2012 Kings Ridge Willamette Valley Pinot Gris shows off beautiful aromas of ripe pears, nectarines, and melon. 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 encountered some cool weather which resulted in a significant crop reduction in Pinot Gris. 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 Gris.

Technical Notes

Appellation: Willamette Valley

Varietal Composition: Pinot Gris

Cellar Treatment: 100% Stainless Steel

Alcohol: 13.5% by Volume

Residual Sugar: .50%

pH: 3.28 **Titratable Acidity:** 6.3 g/L

Release Date: February 2013

Cases Produced: 4200 cases

Bottle Size: 750 ML