



The Wine

The grapes for the Kings Ridge 2013 Willamette Valley Pinot Noir come from vineyards in the renowned Willamette Valley. Each of these vineyards imparts its own distinctive style, and through our blending of these vineyards, we make our distinctive Pinot Noir. Our Willamette Valley Pinot Noir is grown in a cool climate with beautiful raspberry, cherry and floral flavors. The combination of cool and warm climates found in these regions produces wine stacked with intense flavors and aromas.

The 2013 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 three times per day 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 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 Noir. 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 Noir was harvested once the vineyards dried out under sunny blue skies. Our Pinot Noir vineyards produced wines with ripe fruit flavors, good concentration, with acidity and tannins that will allow this wine to age over the long haul.

Technical Notes

Appellation: Willamette Valley

Cellar Treatment: Aged 10 months

pH: 3.81 **Titrateable Acidity:** 4.9 g/L

Residual Sugar: Dry

Release Date: September 2014

Alcohol: 13.0% by Volume

Cases Produced: 16,500

Bottle Size: 750 ML