

**20
09****technical data**Appellation
OregonVarietal Composition
Pinot NoirCellar Treatment
Aged 9 months in
24% new French Oak
76% neutralpH
3.69Titratable Acidity
4.8 g/LAlcohol
13.99% by vol.Vineyard Sources
41% Willamette Valley
59% Umpqua ValleyCases Produced
15,000 casesBottle Size
750 mLRelease Date
December 2010**KINGS RIDGE**

2009 oregon pinot noir

the wine

The grapes for the Kings Ridge 2009 Oregon Pinot Noir come from vineyards in the renowned Willamette Valley and the Umpqua Valley. Each of these regions imparts its own distinctive style, and through our blending of these two regions, we make distinctively “Oregon” Pinot Noir. Our Willamette Valley Pinot Noir is grown in a cool climate with beautiful raspberry, cherry and floral flavors. Our Umpqua Valley Pinot Noir vineyards are warm by day and cool by night due to the marine influence, which gives the wines blueberry and plum flavors with firm acidity. The combination of cool and warm climates found in these regions produces wine stacked with intense flavors and aromas.

The 2009 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 new and used French oak barrels for nine months, then blended and bottled.

The nose on the 2009 Pinot Noir is loaded with rich dark cherry, plum and toasted hazelnuts. These inviting aromas seamlessly connect to the smooth, rich mouth feel, filled with freshly picked blackberry and plum flavors. The wine is loaded with fruit, which extends into a long finish with fine tannins that give complexity and structure to this wine.

the vintage

The 2009 vintage was defined by the extremes—we saw both record high and low temperatures during the growing season. Flowering took place without any real issues, so there was plenty of crop from which to decide ultimate crop load. In early September we had some light rains that threatened to make rot an issue, but as September went on, warmer temperature and wind kept the fruit clean. Warm weather close to harvest caused some dehydration and shriveling, but in most cases flavors and phenolics had not yet fully matured. We therefore made the decision to continue hanging the fruit and deal with the elevated alcohols in the cellar so that we could let flavors develop in the field. Harvest 2009 marked the first vintage for Union Wine Company in our new Tualatin production facility.

by Union Wine Company
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