

**20
09****technical data**Appellation
OregonVarietal Composition
Pinot GrisCellar Treatment
100% Stainless SteelpH
3.31Titratable Acidity
5.7 g/LAlcohol
14.47% by vol.Residual Sugar
DryVineyard Sources
Logsdon Ridge Vineyard,
Vanjohn Vineyard,
Chehalem Mountain VineyardCases Produced
2289 casesBottle Size
750 mLRelease Date
March 2010**KINGS RIDGE**

2009 oregon pinot gris

the wine

We look to France for inspiration for Kings Ridge Pinot Gris with the intention of making a more richly textured white wine. 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 Kings Ridge 2009 Oregon Pinot Gris has grapefruit rind, green apple and ripe pear in the aromatics. The mouth is vibrant and light, with juicy citrus and pear fruit framed by good acidity in its long finish.

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. We also added a new vineyard to our Pinot Gris program, Vanjohn Vineyard in the Eola Hills. We are very excited to be working with this site, which finally allows us to grow production with fruit quality that complements the Logsdon Ridge Vineyard and Chehalem Mountain Vineyard fruit that has defined our Pinot Gris for the past three years. All three vineyards were picked in early October with Logsdon bringing good acidity and purity of fruit and Vanjohn bringing more ripeness and opulence to the blend.

by Union Wine Company
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