

**20
09****technical data**Appellation
OregonVarietal Composition
RieslingCellar Treatment
100% Stainless SteelpH
3.00Titratable Acidity
7.0 g/LAlcohol
13.1% by vol.Residual Sugar
.78%Vineyard Sources
100% Willamette ValleyCases Produced
1100 casesBottle Size
750 mLRelease Date
June 2010**KINGS RIDGE**

2009 oregon riesling

the wine

We look to our roots for inspiration for Kings Ridge Riesling. Winemaker Ryan Harms grew up in the Finger Lakes region of New York surrounded by some of the finest producers of the Riesling varietal in the United States. Vineyard Manager George Hillberry's family owns Chehalem Mountain Vineyard which has some of the oldest Riesling vines in Oregon. From these connections, we draw our inspiration to produce our Kings Ridge Riesling. 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 grapes 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 late winter to preserve the delicate aromatics.

The Kings Ridge 2009 Oregon Riesling brings forth cinnamon, green apple and grapefruit zest on the nose. These aromas extend to the palate, where intertwined with the fruit are firm acids that carry this wine to a 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 harvested the Chehalem Mountain vineyard starting on October 20, and finished picking on November 5. The fruit came in with great acidity and clean flavors. We also picked the Bald Peak Vineyard on November 5. This vineyard brings amazing cinnamon and spice quality to the wines. The juices were eventually combined and fermented coolly for 45 days in stainless steel. Once balance was achieved between acid and sugar, the fermentation was stopped and the wine was held cold on its gross lees until racking in preparation for bottling in spring. The wine was bottled in early May.



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**KINGS
RIDGE**