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technical data

Appellation
Oregon

Varietal Composition
Riesling

Cellar Treatment
100% Stainless Steel

pH
2.95

Titrateable Acidity
8.8 g/L

Alcohol
11% by vol.

Residual Sugar
1.53%

Vineyard Sources
Chehalem Mountain Vineyard
Bald Peak Vineyard

Cases Produced
1000

Bottle Size
750 ml

Release Date
June 2011



KINGS RIDGE

2010 oregon riesling

the wine

We carefully choose Riesling 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. One of these vineyards, Chehalem Mountain Vineyard, is one of the oldest vineyards in Oregon, planted in 1968. This vineyard's fruit adds particular depth and complexity to our wine.

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 ranging in size from 75 gallons to 550 gallons. These small fermenters allow us to use different select yeast to add complexity to the wine. They also give us the ability to better sort and select fruit for the final blend based on their individual merits. 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 2010 Oregon Riesling shows off aromas of white flowers, sea foam and wet stone on the nose. These aromas extend to the palate, where they intertwine with bright acidity that carries this wine to a long finish.

the vintage

The 2010 harvest was one where experienced vineyard managers and winemakers needed every bit of instinct and good fortune to be successful. The year started off late and cold. We seemed to be constantly behind where we expected to be. As much as we tried to adjust our yield early in order to further ripening, we couldn't make up for the late start and cool summer. As we entered into the normal harvest window, the fruit was not ready to pick; flavors were green and tannins not fully ripe. We waited patiently until late-October to begin picking at Chehalem Mountain Vineyard, and wrapped the month up by picking Bald Peak Vineyard. In the end our patience paid off, as we have beautiful flavors in our Riesling.



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