

**20
08**

technical data

Appellation
Oregon

Varietal Composition
Pinot Noir

Cellar Treatment
Aged 9 months in
18% new French Oak
82% neutral

pH
3.56

Titrateable Acidity
5.4 g/L

Alcohol
12.99% by vol.

Residual Sugar
<.2%

Vineyard Sources
52% Willamette Valley
48% Umpqua Valley

Cases Produced
11,800 cases

Bottle Size
750 mL

Release Date
September 2009



KINGS RIDGE

2008 oregon pinot noir

the wine

The grapes for the Kings Ridge 2008 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 2008 Pinot Noir grapes were fermented in vessels from 1.5-ton boxes to 20-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 for nine months, then blended and bottled.

The 2008 Kings Ridge Pinot Noir shows dark fruit, leather and sandalwood on the nose and flavors of raspberries and currants accented by toasty oak and balanced acidity. A perfect blend of ripe fruit and silky tannins make the 2008 Kings Ridge Pinot Noir a wine to enjoy now and for many years to follow.

the vintage

The 2008 vintage was characterized by everything happening later than normal. Bud-break was slow to start in the Willamette Valley. By bloom we were warming up, but not able to overcome the cool and wet winter. As we entered into mid-September, unstable weather arrived in the Northwest.

We had rain and unseasonably cool weather heading out of September, but Mother Nature was kind to us in October, as we had mild temperatures and dry weather through the month, which allowed fruit to hang and ultimately develop under almost perfect conditions.



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