

**20
08****technical data**Appellation
OregonVarietal Composition
RieslingCellar Treatment
100% Stainless SteelpH
2.90Titratable Acidity
8.4 g/LAlcohol
12% by vol.Residual Sugar
3.12%Vineyard Sources
100% Willamette ValleyCases Produced
933 casesBottle Size
750 mLRelease Date
April 2009**KINGS RIDGE**

2008 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 2008 Kings Ridge Riesling shows a wonderful nose of apricots and peaches with classic mineral undertones. In the mouth, pear and apricot burst onto the scene buoyed by a perfect balance of crisp acidity and natural sugars. This combination makes for a classic Riesling to be enjoyed now and in years to come.

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. This allowed the Riesling to hang until the very end of October, developing flavors and taming the monster acidity.



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**KINGS
RIDGE**