

**20  
04****technical data**Appellation  
OregonVarietal Composition  
Pinot NoirCellar Treatment  
Aged 8 months in  
10% new French Oak  
25% one year old French Oak  
65% neutral French OakpH  
3.91Total Acidity  
5.2Alcohol  
13.5%Vineyard Sources  
78% Willamette Valley  
22% Umpqua ValleyCases Produced  
6200Bottle Size  
750 mLRelease Date  
June 2006**KINGS RIDGE****2004 oregon pinot noir****the wine**

One of the most fickle grapes to grow in the world, Pinot Noir has found a wonderful home in our Oregon vineyards. The grapes for the Kings Ridge 2004 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, and yet has firm acidity. The combination of cool and warm climates found in these two regions produces wine stacked with intense flavors and aromas.

The Pinot Noir grapes that make up this wine are fermented in vessels as small as 1.5-ton boxes to 20-ton closed-top tanks. They are punched down or pumped over three times per day and pressed at dryness. The wine is aged in a combination of new and used French oak barrels for nine months. The wine is then blended and bottled.

The captivating nose on the Kings Ridge 2004 Oregon Pinot Noir is loaded with bright cherry fruit and early Willamette Valley red raspberries, all tightly bundled with clove and cinnamon spice. In the mouth, this wine is lush, despite its youthfulness, with explosions of blackberry, peppery spice and delicate red fruit flavors held together by the tannins and balanced acidity.

**the vintage**

Warm and relatively dry winter weather continued into the early part of spring 2004, resulting in bud break that was a solid two weeks earlier than average. However, the rain at flowering resulted in one of the worst crop sets in Oregon history; about half of typical yield. Yet, the remainder of the summer remained dry and hot as we sped toward what appeared may be one of the earliest harvests on record. By late August, it became apparent that we could begin harvesting as early as the first weeks in September. But another turn of weather brought storm fronts to Oregon, followed by a week of cool temperatures paired with periodic rain. Harvest began on September 24, 2004, and we harvested our last block on October 21, 2004.

by Union Wine Company  
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