

**20
05****technical data**Appellation
OregonVarietal Composition
Pinot GrisCellar Treatment
100% Stainless SteelpH
3.45Total Acidity
7.2Alcohol
13.2%Residual Sugar
.65%Vineyard Sources
100% Willamette ValleyCases Produced
380 casesBottle Size
750 mLRelease Date
September 2006**KINGS RIDGE**

2005 oregon pinot gris

the wine

We look to France for inspiration for Kings Ridge Pinot Gris with the intention of making a more richly textured white wine. 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 these Pinot Gris vineyards in the cool early morning, and then gently press the whole clusters to coax the juice through the skins of the grapes. The Pinot Gris 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 2005 Oregon Pinot Gris shows a wonderful nose of cut apple, mineral, citrus oil and toasted nuts. In the mouth, honeyed flavors of apple and pear together with mineral notes are given length by a crisp acidity on the finish.

the vintage

The typically rainy months of January and February were instead very dry and relatively warm in 2005, which in most of our vineyard sites prompted an unusually early bud break. The cool and rainy spring that followed, however, resulted in another year of poor fruit set. The good news was that the summer was warm and September was mild, providing good ripening conditions.

Harvest started at the very end of September 2005 with our younger Pinot noir blocks from lower elevations being the first to arrive at the winery. The earliest fruit was dark, with good acidity and nice flavors. Harvest came to a sudden pause, however, when cool October rains arrived in Oregon. Ripening slowed dramatically and the berries swelled with the rain. We waited patiently for the rains to pass and gave the vines a chance to distribute the water so we could pick fruit with minimal dilution.

Good farming paid off in the 2005 vintage. Low yields, leaf pulling and timely spray programs for fungal issues made the difference between healthy, clean fruit versus rotten, dilute fruit.

by Union Wine Company
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