

**20
05**

technical data

Appellation
Oregon

Varietal Composition
Pinot Noir

Cellar Treatment
Aged 9 months in
33% new French Oak
33% one year old French Oak
33% two year old French Oak

pH
3.83

Total Acidity
5.8

Alcohol
13.5%

Vineyard Sources
84% Willamette Valley
16% Umpqua Valley

Cases Produced
4600 cases

Bottle Size
750 mL

Release Date
February 2007



KINGS RIDGE

2005 oregon pinot noir

the wine

The grapes for the Kings Ridge 2005 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 2005 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 barrels for nine months, then blended and bottled.

The captivating nose on the Kings Ridge 2005 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 tannins and balanced acidity.

the vintage

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

Harvest began at the end of September 2005. The earliest young 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 berries swelled. 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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