

**20
06****technical data**Appellation
OregonVarietal Composition
RieslingCellar Treatment
100% Stainless SteelpH
3.13Total Acidity
8.28Alcohol
13.5%Residual Sugar
.9%Vineyard Sources
100% Willamette ValleyCases Produced
280 casesBottle Size
750 mLRelease Date
April 2007**KINGS RIDGE**

2006 oregon riesling

the wine

The 2006 Kings Ridge Oregon Riesling has a bit of sentimental value for us. Our Winemaker Ryan Harms grew up near and was married in the Finger Lakes wine region of New York, surrounded by some of the finest producers of Riesling in the United States. And, our Vineyard Manager George Hillberry's family has long owned Chehalem Mountain Vineyard, home of the oldest Riesling vines in Oregon planted in 1968. Producing a quality Riesling seemed natural for us. For the 2006 Kings Ridge Riesling, we carefully chose 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 vineyards 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 Kings Ridge 2006 Oregon Riesling has aromas of white fruit highlighted by peach notes and tangerine, combined with a distinct spiciness on the nose. In the mouth, bright acidity and minerality contrast with rich weight and complex fruit flavors in a long and intense finish.

the vintage

The 2006 Vintage began with a typically rainy winter. As bloom approached, the weather patterns were stable and dry, which resulted in a good, even fruit set. This meant that, for the first time in two years, we would be able to thin fruit to loads that we chose instead of simply accepting what Mother Nature gave us.

The summer of 2006 was dry and warm, which kept disease pressure at bay and helped to ripen the crop loads. Continued mild weather in September provided excellent ripening conditions for our fruit.

Harvest began at the very end of September 2006 with our younger Pinot noir blocks from lower elevations being the first to arrive at the winery. The very first fruit to come in was dark, with good acidity and nice berry flavors. Good farming paid off in the 2006 vintage. Appropriate yields, leaf pulling and timely spray programs for fungal issues made the difference between healthy, clean fruit versus rotten, dilute fruit.

White wines have balanced acidity and ripe tropical characters with a hint of sweetness to balance out these very ripe wines. The 2006 Pinot Noirs show good ripeness and berry flavors with soft tannins.



by Union Wine Company
PO Box 1147 ■ Newberg, Oregon 97132
PHONE 971-322-4791 ■ FAX 503-217-5718
www.KingsRidgeWines.com

**KINGS
RIDGE**