

**20  
06****technical data**Appellation  
OregonVarietal Composition  
Pinot GrisCellar Treatment  
100% Stainless SteelpH  
3.30Total Acidity  
7.13Alcohol  
13.5%Residual Sugar  
.72%Vineyard Sources  
100% Willamette ValleyCases Produced  
500 casesBottle Size  
750 mLRelease Date  
May 2007**KINGS RIDGE**

2006 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 our 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 2006 Oregon Pinot Gris shows a wonderful nose of tropical fruit salad, ripe Bartlett pears and citrus oil. In the mouth, honeyed flavors of apple, pear and melon together with mineral notes are given length by the crisp acidity on the 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](http://www.KingsRidgeWines.com)**KINGS  
RIDGE**