

**20  
06**

## technical data

Appellation  
Oregon

Varietal Composition  
Pinot Noir

Cellar Treatment  
Aged 9 months in  
23% new French Oak  
77% neutral

pH  
3.72

Total Acidity  
5.4

Alcohol  
13.74%

Residual Sugar  
.03%

Vineyard Sources  
90% Willamette Valley  
10% Umpqua Valley

Cases Produced  
12,100

Bottle Size  
750 mL

Release Date  
August 2007



# KINGS RIDGE

## 2006 oregon pinot noir

### the wine

The grapes for the Kings Ridge 2006 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 2006 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 2006 Oregon Pinot Noir is loaded with rich dark cherry and blackberry fruit. In the mouth, the rich berry fruits are wrapped around a spicy core imparted by French oak. The acidity and tannins lend structure to this youthful wine.

### the vintage

The 2006 Oregon growing season began with a wet and late bud-break. The seemingly poor start to the year was quickly made up by great weather during fruit set which resulted in one of the largest crops we have had in a number of years. It was a welcome change to finally be able to choose an ideal crop load in our vineyards, rather than be at the mercy of Mother Nature dictating what we were going to receive. The summer was warm, but not scorching. As we transitioned to fall, the weather stayed clear and warm and allowed us to harvest fruit that ripened slowly, creating ripe berry flavors and mature tannins at harvest. Most vineyards were harvested from September 28, 2006 to October 22, 2006.



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