

**20  
07****technical data**Appellation  
OregonVarietal Composition  
RieslingCellar Treatment  
100% Stainless SteelpH  
3.07Total Acidity  
8.2 g/LAlcohol  
12.16% by volumeResidual Sugar  
2.62 %Vineyard Sources  
100% Willamette ValleyCases Produced  
615 casesBottle Size  
750 mLRelease Date  
April 2008**KINGS RIDGE****2007 oregon riesling****the wine**

We look to our roots for inspiration for Kings Ridge Riesling. Winemaker Ryan Harms grew up in the Finger Lakes region of New York surrounded by some of the finest producers of the Riesling varietal in the United States. Vineyard Manager George Hillberry's family owns Chehalem Mountain Vineyard which has some of the oldest Riesling vines in Oregon. From these connections, we draw our inspiration to produce our Kings Ridge Riesling. 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 Riesling grapes 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 2007 Oregon Pinot Gris shows a wonderful nose of green apple, lemon zest and talc. The mouth is vibrant and light with juicy citrus and pear.

**the vintage**

The character of the 2007 vintage was defined by cooler weather in late summer through the fall, producing wines with balanced alcohol and great acidity levels. We saw very little rain during flowering, and in early June the conditions were right for a good fruit set. Summer brought with it numerous warm days, but as we headed into late August, we still were not making up for the cool spring. Things were shaping up for a late harvest.

In late September, the weather turned to rain. This harvest became a test of wills—the winegrower versus Mother Nature. Our growers maneuvered around the early October rains, pushing the crop to its breaking point in order to achieve its greatest ripeness.

One defining point of the 2007 vintage will be the decisions made about when to pick. There will be those who picked before the rains, during the rains, and those that waited until they thought that the crop could not take another shower or that felt they had finally reached the flavors and balance they were looking for in their fruit.



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)

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