

**20
07**

technical data

Appellation
Oregon

Varietal Composition
Pinot Gris

Cellar Treatment
100% Stainless Steel

pH
3.31

Total Acidity
6.5 g/L

Alcohol
13.09 % by volume

Residual Sugar
.46%

Vineyard Sources
100% Willamette Valley

Cases Produced
616 cases

Bottle Size
750 mL

Release Date
May 2007



KINGS RIDGE

2007 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 these 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 2007 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, melon, and mineral notes are given length by the crisp acidity on the finish.

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. We were in the last camp when it came to harvesting our Pinot gris, as we chose to wait until the fruit was able to shed some of the water that it had taken in.

Overall, 2007 looks like a very good year for white wines.



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

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