

# KINGS RIDGE WILLAMETTE PINOT GRIS 2016

Appellation: Willamette Valley; Oregon; USA

**Winemaker:** Greg Bauer  
**Closure:** Screwcap  
**Alcohol:** 13.0%



## Vineyard

Our goal with the Kings Ridge Pinot Gris is to make a more richly textured white wine with lush acidity. 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.

## Tasting Note

The 2016 Kings Ridge Willamette Valley Pinot Gris shows off beautiful aromas of ripe lime, nectarine, and thyme. The flavors extend to the palate which shows great concentration and intensity whilst retaining amazing freshness and acidity.

## About Kings Ridge

Kings Ridge Wines is owned by Union Wine Company, founded by Ryan Harms, a veteran of the Oregon wine industry, through a personal passion for well valued wine and a philosophy that the best wines are a union of gifted winemaking skills and precise farming techniques in the vineyard. "At the end of the day, wine is just a beverage. And then it becomes part of something greater. It brings people together over a meal, for celebrations big and small. And that's incredibly satisfying to me, and to all of us at Union." **Bringing Oregon to your table.**

## Winemaking

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.

## Vintage

After a cold, damp winter we saw early spring heat that pushed bud break up a few weeks ahead of average. A heatspike around flowering caused potential yields to be reduced but would ultimately create small berries and loose clusters. The mild summer to fall temperatures allowed for great flavor development and concentration in the grapes. A historically early harvest saw us picking the sparkling wine grapes in early August, and before the close of the month we were picking pinot noir from warmer sites in the Willamette Valley. Fruit from southern Oregon vineyards came in the first half of September with the cooler Willamette Valley grapes wrapping up by mid- October.

## Stats

**Cellar Treatment:** 100% Stainless Steel

**pH:** 3.34

**Residual Sugar:** 3.38g/l

**Alcohol:** 13.0% by Volume

**Titrateable Acidity:** 6.8 g/L