



# 2024 KINGS RIDGE PINOT GRIS

**TASTING NOTES** Apricot, Jasmine, Lime Zest

**VARIETIES** 100% Pinot Gris

**VINEYARD SOURCES** 100% Willamette Valley  
(49% Bielenberg, 40% Fries, 11% Paradis)

**CELLAR TREATMENT** 100% Stainless Steel

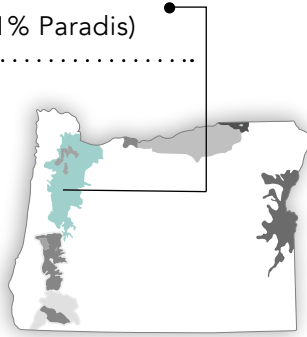
**ALCOHOL CONTENT** 13% by Volume

**RESIDUAL SUGAR** 1.8 g/L

**BOTTLE SIZE** 750mL

**PH** 3.32

**TA** 9.2 g/L



“Soft, rich, and textured with a focused acidity that balances and carries the wine.”

**Meredith McGough**  
Winemaker

## OREGON'S WILLAMETTE VALLEY IN A BOTTLE

2024 kicked off with a bang with a mid-January ice storm that engulfed much of the Pacific Northwest and all of the Willamette Valley for the better part of a week. This freezing weather was followed by cool temperatures through bud break in early April for the warmer parts of the state and the third week of April in the Willamette Valley. The growing season warmed up in April and May, with growing degree day accumulation slowing through Jun (and July in some parts of the state), though by the time September arrived, temperatures and growing degree days thrust us into the harvest season tracking warmer than average, though without much of the extreme heat that has characterized seasons within recent memory. Another notable difference from recent vintages were the handful of precipitation events throughout the summer, harkening to Oregon weather patterns 15-20 years past.

Because the weather surrounding these rain events was otherwise dry and warm and the rain came while the berries were still firm, disease pressure remained in check and these passing showers simply served to rinse the dust from canopies and recharge a little soil moisture. The heart of the harvest season itself, September and October, saw limited wet weather and moderate temperatures, allowing for a comfortable and measured season full of pristine, ripe grapes.

The 2024 Kings Ridge Pinot Gris was made from fruit sourced in the eastern-Willamette Valley vineyards of Bielenberg (49%), Fries (40%) and Paradis (11%). Hand picked and whole-cluster pressed, the juice was fermented low and slow to preserve aromatics. This wine exhibits Willamette Valley Pinot Gris at its best with bright acidity balanced by 4 months sur lie aging.

