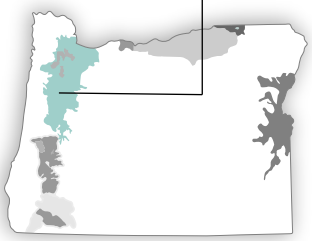
# 2025 KINGS RIDGE
# PINOT GRIS




| | |
|---|---|
| **TASTING NOTES** | Tangerine, Green Guava, Allspice |
| **VARIETIES** | 100% Pinot Gris |
| **VINEYARD SOURCES** | 100% Willamette Valley (37% Fries, 28% Paradis, 20% Goschie, 15% Kraemer) |
| **CELLAR TREATMENT** | 100% Stainless Steel |
| **ALCOHOL CONTENT** | 14.3% by Volume |
| **RESIDUAL SUGAR** | 3.3 g/L |
| **SIZE** | 750mL |
| **PH** | 3.3 |
| **TA** | 5.1 g/L |



*"Soft, rich, and textured with a focused acidity that balances and carries the wine.*

**Meredith McGough**
Winemaker

Certified B Corporation GF V

## EVERYONE IS WELCOME AT OUR TABLE.

Kings Ridge has been making Willamette Valley wine since 1990. Every grape comes from our estate vineyards and long-term partner growers in the Chehalem Mountains, Dundee Hills, Van Duzer Corridor, and Eola-Amity Hills. We make it the traditional way, with natural fermentation and patient aging, and we make it for the table, not a special occasion. The kind of wine people come back for, by the glass or off the shelf.

Juicy, plush, and bright, the 2025 Kings Ridge Pinot Gris brings tangerine, green guava, and a hint of allspice. The fruit was hand-harvested from four Willamette Valley vineyards: Fries (37%), Paradis (28%), Goschie (20%), and Kraemer (15%). We whole-cluster pressed it, fermented it cool in stainless steel, and blocked malolactic fermentation to keep the acidity lively, then gave it six months on the lees for a rounder texture. No pretension required. Just bring a glass.

After back-to-back challenging seasons, 2025 largely played by the rules. Bud break landed near the five-year average after a wet winter with no damaging freezes. A warm, dry summer built ripeness steadily, cool nights held acidity, and harvest ran fast from late August, with nearly everything in by the end of September.



8 56036 00111 1