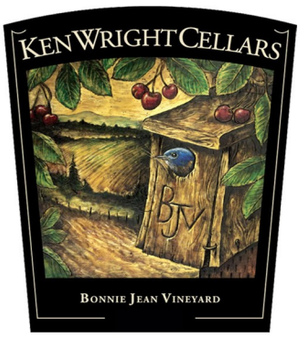
Ken Wright Cellars
2022 Vintage

"Source is Everything" - KW

LABELS & VINEYARD CHARACTERISTICS

CERTIFIED ORGANIC Oregon Dept Agriculture

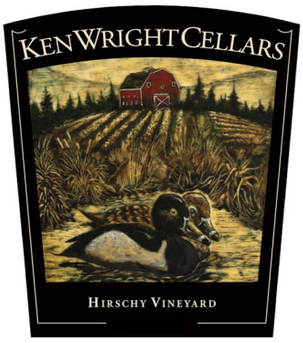
Vineyards farmed by KWC



Bonnie Jean
Yamhill-Carlton AVA
Soil: Sedimentary-Wellsdale
400-450 elevation S-SE inclination
Certified Organic

Savory, floral and spice focused.—Brooding red and black fruits of strawberry, cranberry, and fresh fig mingle notes with sandalwood, leather and fresh turned earth. Soft and silky tannins on the finish.

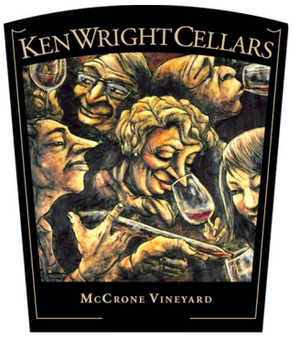
Artwork recognizes the original cherry orchard plantings on the vineyard property



Hirschy
Yamhill-Carlton AVA
Soil: Sedimentary-
Windy Gap & Dupee
350-375 elevation SE-SW inclination

Savory, floral and spice focused.—Layers of boysenberry, blueberry and chocolate covered cherry melt with cinnamon, clove, cedar and orange zest. Juicy palate with firm tannin and bright acidity.

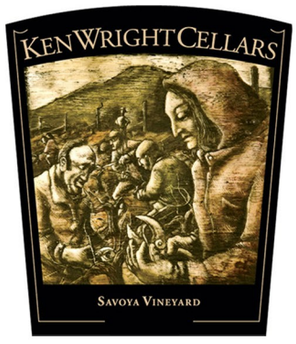
Artwork depicts the pond at Hirschy Vineyard, a natural habitat for local wildlife



McCrone
Yamhill-Carlton AVA
Soil: Sedimentary - Willakenzie
400 elevation S-SW inclination
Certified Organic

Savory, floral and spice focused.—Layered notes of black cherry and red currant mingle with floral notes of lily and jasmine. Black tea, honey and allspice are open and graceful on a juicy lingering finish.

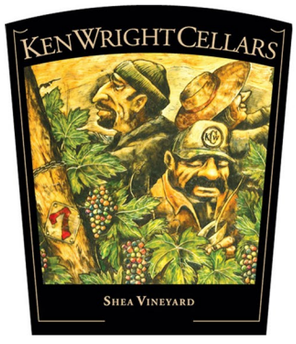
Artwork of our annual barrel tasting



Savoya
Yamhill-Carlton AVA
Soil: Sedimentary - Wellsdale
350-450 elevation SE inclination
Certified Organic

Savory, floral and spice focused.—Elegant red fruits of raspberry, red plum and cranberry are met with soothing floral hints of rose petal, violet and geranium. Balanced and juicy on the palate.

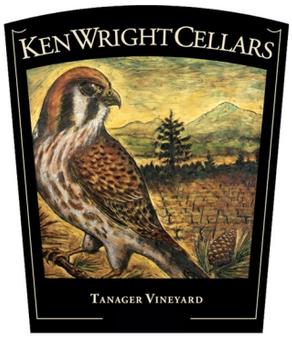
Original label showing the cold and wet days of winter pruning



Shea
Yamhill-Carlton AVA
Soil: Sedimentary - Goodin & Melbourne
450-600 elevation S inclination

Savory, floral and spice focused.—Inviting Honeycrisp apple, raspberry and tart cherry dance with delicious baking spices of cinnamon, cardamom and anise. Beautifully balanced palate with a warm milk-chocolate finish.

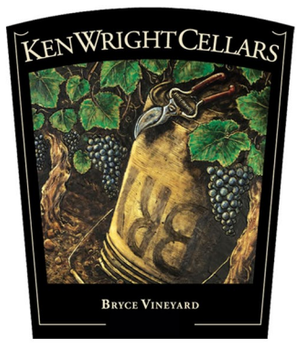
Artwork shows the practice of shoot-positioning



Tanager
Yamhill-Carlton AVA
Soil: Sedimentary - Willakenzie
350-400 elevation W inclination
Certified Organic

Savory, floral and spice focused.—Succulent pomegranate, cranberry, and black plum deepen with savory elements of sassafras, white pepper, and tobacco. Rich and pleasing mouthfeel with lingering tannins.

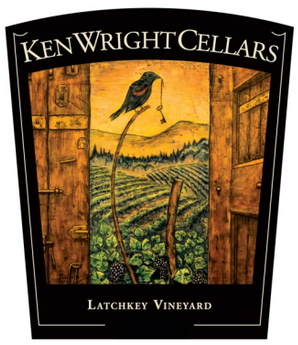
Artwork depicts an American Kestrel which is used in our falconry program



Bryce
Ribbon Ridge AVA
Soil: Sedimentary - Willakenzie
300 elevation S-SE inclination
Certified Organic

Savory, floral and spice focused.—Luxuriously deep blueberry, marionberry, and pomegranate are framed with masculine notes of wet stone, coffee bean and cocoa nib. Lucious and ripe on the palate with mouthcoating tannins.

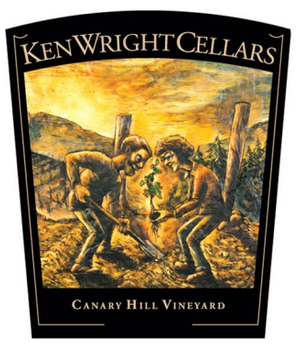
Artwork is an homage to the late Bryce Bagnall, the original owner



Latchkey
Dundee Hills AVA
Soil: Volcanic Rock - Jory
500 elevation E-SE inclination

Red fruit focused.—Lively and bright notes of strawberry, Rainier cherry, and rhubarb are complemented with delicate floral notes of rose petal and violets. Soft and silky on the palate with inviting suede tannins on the finish.

Artwork shows Latchkey Vineyard through winery's 200 year-old doors

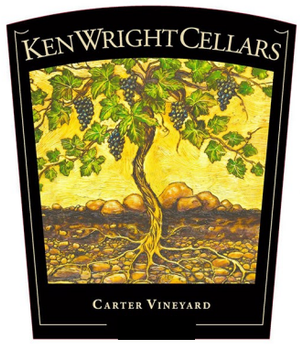


Canary Hill
Eola-Amity AVA
Soil: Volcanic Rock - Jory & Nekia
450-550 elevation East inclination
Certified Organic

Blue and black fruit focused.

Juicy blackberry, boysenberry and plum are wrapped with enticing organic notes of fresh turned earth, bramble, and orange rind. Balanced tannins coat the palate with a complex finish.

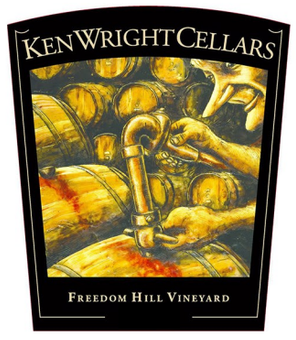
Artwork shows Dick and Nancy Daniel (original owners) planting the



Carter
Eola-Amity AVA
Soil: Volcanic Rock - Nekia
325 elevation West inclination
Certified Organic

Blue and black fruit focused.—Black cherry, currant and ripe blueberry are met with hints of maple, toasted vanilla, and jasmine. A playful nervy palate with bright acidity and balanced tannin.

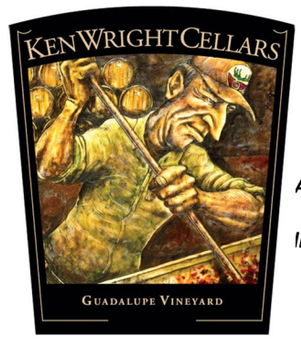
Artwork shows typical profile of this basalt filled site



Freedom Hill
Willamette Valley AVA
Soil: Sedimentary - Bellpine
450 elevation, SE inclination

Savory, floral and spice focused.—Complex layers of passionfruit, cherry and raspberry are surrounded by sweet honeysuckle and woody notes of cedar and sandalwood. Immediately rewarding on the palate with a juicy and persistent finish.

Artwork shows punching down the fermentation cap



Guadalupe
Willamette Valley AVA
Soil: Sedimentary - Willakenzie
350 elevation S inclination
Certified Organic

Savory, floral and spice focused.—A luscious core of plum and raspberry leap out of the glass with delicate aromas of lilac, hyacinth and fresh linen. Velvety tannins coat the palate.

Artwork shows punching down the fermentation cap