

**2014 Ken Wright Cellars
Abbott Claim Vineyard**

Yamhill-Carlton AVA
400-475 Elevation, S-SE Inclination
Parent Material- Marine Sediments
Soil- Wellsdale & Willakenzie

Floral & Spice Focused
Tart cherry and raspberry with
earthy & umami notes. Spiced
with notes of
cinnamon and anise



Visit www.kenwrightcellars.com/blog for food pairings
with KWC Executive Chef Abby McManigle.

**2014 Ken Wright Cellars
Bonnie Jean Vineyard**

Yamhill-Carlton AVA
400-450 Elevation, E-SE Inclination
Parent Material- Marine Sediments / Soil- Wellsdale

Floral & Spice Focused
Juicy and plush with dried
blueberry, black cherry,
marionberry and hints of warm
spices-nutmeg & cardamom



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**2014 Ken Wright Cellars
Bryce Vineyard**

Ribbon Ridge AVA
300 Elevation, S-SE Inclination
Parent Material-Marine Sediments / Soil-Willakenzie

Floral & Spice Focused.
Dark brambly fruit with
black cherry and cracked pepper
& earthy based notes



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**2014 Ken Wright Cellars
Canary Hill Vineyard**

Eola-Amity AVA
450-550 Elevation, E Inclination
Parent Material-Volcanic Rock / Soil-Jory & Nekia

Fruit Focused
Light tannins and bright acidity.
Red and blue fruit- juicy red plum,
pie cherry, and marionberry



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2014 Ken Wright Cellars Carter Vineyard

Eola-Amity AVA
325 Elevation, West Inclination
Parent Material- Volcanic Rock / Soil-Nekia

Fruit Focused
Darker blue & black fruits of
cassis, blackberry & dried
blueberry supported by firm
acidity and moderate tannins



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2014 Ken Wright Cellars Freedom Hill Vineyard

Coastal Range
450 Elevation, SE Inclination
Parent Material- Marine Sediments / Soil-Bellpine

Floral & Spice Focused
Black raspberry, bing cherry & fresh
turned earth mingle with delicate
floral notes. Bright acidity and
minerality combine for a
juicy mouth feel



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2014 Ken Wright Cellars Guadalupe Vineyard

Should be
Yamhill-Carlton AVA
350 Elevation, S Inclination
Parent Material- Marine Sediments / Soil- Willakenzie

Floral & Spice Focused
Very forward & attractive in its
youth with a depth of flavor-
raspberry, mulberry combine with
morel mushroom for an earthy &
luscious mouth feel



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2014 Ken Wright Cellars Latchkey Vineyard

Dundee Hills AVA
500 Elevation, SW Inclination
Parent Material-Volcanic Rock / Soil-Jory

Fruit Focused
Cherry, huckleberry, cotton candy
Lush texture with bright acidity
provides great energy in this wine



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2014 Ken Wright Cellars McCrone Vineyard

Yamhill-Carlton AVA
400 Elevation, S-SW Inclination
Parent Material- Marine Sediments / Soil- Willakenzie

Floral & Spice Focused
Tart cherry and huckleberry with
generous floral notes of hibiscus &
rose, touches of nutmeg & black tea



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2014 Ken Wright Cellars Savoya Vineyard

Yamhill-Carlton AVA
350-450 Elevation, SE Inclination
Parent Material- Marine Sediments / Soil- Willakenzie

Floral & Spice Focused
Fresh & bright red fruit- red plum
and cranberry mingle with notes
of cinnamon, tobacco and
turned earth



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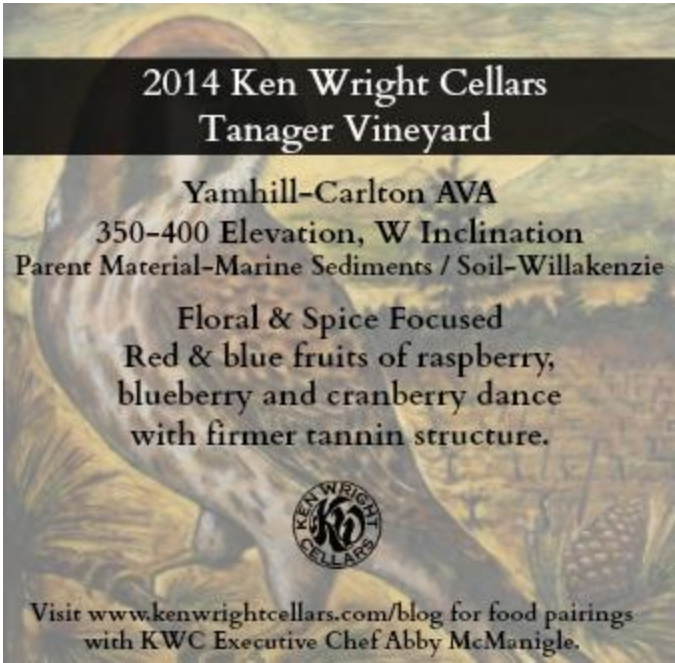
2014 Ken Wright Cellars Shea Vineyard

Yamhill-Carlton AVA
450-600 Elevation, S Inclination
Parent Material- Marine Sediments / Soil- Willakenzie

Floral & Spice Focused
Blue & red fruits of blueberry and
raspberry with delicate anise and
cola notes. Opulent texture and a
luscious mouth feel.



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2014 Ken Wright Cellars Tanager Vineyard

Yamhill-Carlton AVA
350-400 Elevation, W Inclination
Parent Material- Marine Sediments / Soil- Willakenzie

Floral & Spice Focused
Red & blue fruits of raspberry,
blueberry and cranberry dance
with firmer tannin structure.



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