

WINE FACT SHEET

2007 RIESLING
WILLAMETTE VALLEY

THE GROWING SEASON:

2007 was an unpredictable year as it was one of the cooler years we've had in the past eight years. June was warm is minimal rain, July very cool and August was a cool cloudy month with some moisture. Then September set in as one of the wettest in a ten year history. Many people commented that 2007 will be a real winemakers year as the weather is going to really make them work with chemistries that they have not had to work so hard at for the past decades.

VINIFICATION:

All the grapes used in this wine were destemmed, crushed, and immediately pressed. The juice was then moved to temperature controlled stainless steel fermentation tanks and inoculated with Prisse de Mousse yeast. The ability to control the cool fermentation temperature during the next two months was critically important for enhancing the finished wine's delicate aromas and flavors. After eight weeks at 52 degrees F., the fermentation was stopped with 3% residual sweetness in the finished wine.

TASTING NOTES:

This semi-sweet, Spatlese-style Riesling exhibits aromas of honeysuckle and pear followed by a crisp apple-like flavors accented by honey and floral notes.

RESIDUAL SUGAR:

3%

TOTAL ACIDITY:

8.2 g/L

PH:

2.81

ALCOHOL %:

11% by vol.

PRODUCTION:

1400 cases



Oak Knoll Winery is one of Oregon's oldest wineries, producing fine wines since 1970.

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