

WINE FACT SHEET

2007 UNOAKED CHARDONNAY OREGON



VINEYARD:

- 20.6 tons – Red Hill Vineyard
108 clone - Harvested 10.24.07
- 15.3 tons – Hauer of the Dauens
Vineyard – Draper Clone
Harvested 10.23.07
- 0.61 tons – Wirtz Vineyard
108 clone - Harvested 10.23.07

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 with 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.

FERMENTATION:

Fermented in stainless steel tanks and stainless steel barrels.
Cold stabilized 08.21.08
Heat stabilized 03.26.08

MALO-LACTIC:

No

OAK AGING:

None

TOTAL ACIDITY:

.72 g/100m

PH:

3.40

ALCOHOL %:

12.3% by vol.

PRODUCTION:

2,384 cases

TASTING NOTES:

The 2007 Unoaked Chardonnay's bright aromatic nose displays a honeydew melon and citrus bouquet up front, with added grassy notes and hints of strawberry and passion fruit. A lively palate features a citrus blast of Mandarin orange, Meyer Lemon and Pink Grapefruit. The clean finish highlights flavors of kiwi fruit and sage.



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

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