

WINE FACT SHEET

2008 CHARDONNAY OREGON

VINEYARD:

- 20.14 tons – Red Hill Vineyard 108 clone - Harvested 10.31.08
- 5.01 tons – Hauer of the Dauen Vineyard – Draper Clone Harvested 10.25.08
- 480 gallons were removed on 11.18.08 for a special oaked portion. 3750 remained unoaked.

GROWING SEASON:

While one of the coolest springs in the past quarter century left this year's grapes behind schedule until late July, a dry autumn yielded a harvest that had winemakers statewide sounding downright giddy. Meager autumn rains – only 1.5 inches fell during late August through September – resulted in considerably less precipitation than forecasts had predicted. Then, cool daytime temperatures kept sugar levels from jumping too high, giving grapes the "hang time" that is crucial for full development of flavors and overall balance.

FERMENTATION:

- 11.18.08 French oak staves were added to the neutral barrels the wine was stored in.
- 11.18.08 Malo-lactic starter was added
- Cold stabilized 2.26.09
- Heat stabilized 3.18.09

MALO-LACTIC:

100%

RESIDUAL SUGAR:

.06

OAK AGING:

5 months with French oak staves

TOTAL ACIDITY:

.49 g/100m

PH:

3.52

ALCOHOL %:

13% by vol.

PRODUCTION:

200 cases

TASTING NOTES:

The Oak Knoll 2008 Chardonnay opens with a bouquet of sweet vanilla oak. Classic apple and all-spice round out the supple aromas with the addition of figs, honey and cream in the close of the nose. This beautiful chardonnay has a supple mouthfeel with complex flavors that follow the bouquet. A long lingering finish leaves a smile on your lips.

WINEMAKER'S 25th ANNIVERSARY WINE: Winemaker Jeff Herinckx celebrates his 25th harvest at Oak Knoll Winery with this Chardonnay.



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

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