

# WINE FACT SHEET

2008 GEWÜRZTRAMINER  
WILLAMETTE VALLEY

**VINEYARD:**

Wirtz Vineyard:  
Normal weather conditions, fruit was beautiful at harvest. Fruit was harvested 10.03.08 and we received a total of 3.72 tons.

**FERMENTATION:**

Yeast was SSB and fermented at 55°F - 60°F

**MALO-LACTIC:**

None

**RESIDUAL SUGAR:**

.04

**OAK AGING:**

None

**TOTAL ACIDITY:**

.59g/100m

**PH:**

3.87

**ALCOHOL %:**

12.9% by vol.

**PRODUCTION:**

231 cases

**TASTING NOTES:**

Tart aromas of kumquat, Kaffir lime, apple, and rhubarb with grassy notes on the nose following onto the palate, with hints of spice. This is not a Gewürztraminer with any residual sugar, so it has very little floral notes, but citrus and lemon grass more than make up for the usual floral aromas associated with Gewürtz. The finish is clean with white raspberry flavors.

Ideal for chicken and fish dishes, this wine could also be enjoyed with a vegetarian Thai curry or with aromatic cheeses as an aperitif.



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

[oakknollwinery.com](http://oakknollwinery.com)