

WINE FACT SHEET

GROWING SEASON:

While one of the coolest springs in the past quarter century left this year's grapes behind schedule until late August, a dry autumn yielded a true "winemaker's" harvest. Two key factors turned it all around. First, meager autumn rains – only 1.5 inches fell during the month of September and into the first of October - resulted in considerably less precipitation than forecasts had predicted. We got to pick when we wanted to, rather than having our hands forced by Mother Nature. 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.

FRUIT SOURCES & VINIFICATION:

All the vineyard sources for this wine are located within a ten-mile radius of the winery. Situated in the northern end of the Willamette Valley appellation, the predominate soil type of these vineyards is Laurelwood – a relatively rich, volcanic substrate. Yields are kept below four tons per acre to ensure physiologically mature fruit and concentrated fruit flavors. Shoot positioning and shoot thinning, cluster thinning, and leaf removal techniques are utilized in the vineyards to enhance fruit quality. With the short distance between vineyard and winery, we are able to quickly de-stem, crush, and press the grapes. Our Pinot Gris is produced Sur Lee style, we feel that the more liquid surface contact with the lees brings

2008 PINOT GRIS

WILLAMETTE VALLEY

Fermentation:

TA:	.70
ph:	3.32
Residual Sugar:	.65%
Alcohol %:	12.8

out more character of the fruit. The juice was settled overnight in stainless steel tanks, then racked into 57 gallon stainless steel barrels. After primary fermentation, the wine was aged for six months on its yeast lees in these same small stainless steel barrels. No sulfur additions were made until the barrel racking. No malolactic fermentation took place and no oak was used. Each vineyard lot was vinified separately, then blended before bottling.

TASTING NOTES:

The Oak Knoll style of Pinot Gris emphasizes the grape's delicate fruit aromas and flavors, and strives for a balance of creamy texture, good palate weight, and a crisp, lingering finish. In order to achieve this style, we eschew the use of oak and malolactic fermentation, finding these influences too obtrusive. Instead, we rely on the natural interaction between the wine and its yeast lees to accentuate the fruit's natural richness and to add texture, depth, and complexity. The finished wine exhibits the grape's distinct varietal character (melon, pear, and apple) with a finely tuned balance of acidity to fruit intensity.



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

oakknollwinery.com