



2008 PINOT NOIR, WILLAMETTE VALLEY

TECHNICAL DATA:

TA:	.58
ph:	3.58
Residual Sugar:	.03%
Alcohol %:	12.75%

WINEMAKER NOTES:

Prime vineyard sites and dedicated growers are the basis of Oak Knoll. Making wines in excellent vintages is much easier when the groundwork has been laid in the vineyard.

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.

VINIFICATION:

The Pommard clone of Pinot Noir is dominant in this wine with the addition of 115, 777 and the Wadenswil clone. There are a total of seven vineyards in this blending giving us the best of the entire Willamette Valley, from the most northern to central and southern Willamette. After 100% destemming, approximately 80% of berries were crushed. The must was moved to an open top ferment which releases CO2 faster to aerate the wine to enhance fermentation. The wine was left to cold soak for 1 week before fermentation to extract flavors from the skins, this brings out the fruity characters of the grape. After 1 week in the tanks the yeast was then added to begin fermentation. Two different styles of yeast were used, 60% fermirouge, which creates more body in the wine and 40% Ruby which intensifies the fruit flavors. Each vineyard lot was separately pressed, settled, then racked into small French Oak cooperage. These subtle changes that our winemaker has made are to create a more approachable wine at an earlier age and decrease the hard tannin that our earlier vintages had, which can take years in the bottle to mellow. The winery relies primarily on Tonnellerie Remond and Francois Freres for its Pinot Noir barrels. These Burgundian coopers, along with Saury and Sansaud, are utilized to provide the winery with predominately medium-toast barrels from the Nevers, Allier, Borgogne, and Vosges forests. After twelve months in barrel, the vineyard lots were racked and individually tasted. After blending the individual vineyard lots together, the finished wine was bottled unfined.

