

WINE FACT SHEET

2008 PINOT NOIR WILLAMETTE VALLEY

GROWING SEASON:

One of the coolest springs in the past quarter century left this year's vintage behind schedule until late August. Summer was normal, and followed by a dry autumn. This season yielded a true winemaker's harvest. The factors that turned it all around: First, meager autumn rains (only 1.5 inches) fell during September and into the first of October. Considerably less precipitation than forecasts had predicted, we were able 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. This gave the grapes crucial hang time, which allowed 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 clones. 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 percent destemming, approximately 80 percent of the berries were crushed. The must was moved to an open top ferment, which released CO2 faster, and aireated the wine to enhance fermentation.

AFTER THOUGHTS:

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.

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

WINEMAKER NOTES:

This Pinot Noir was cold soaked for one week before fermentation. This allowed for us to extract flavors from the skins, enhancing its fruity characters. After a week in the tanks, yeast was added to begin fermentation. Two different styles of yeast were used: 60 percent fermirouge, which creates more body; and, 40 percent Ruby which intensifies the fruit flavors.

Each vineyard lot was separately pressed, settled, then racked into small French Oak barrels. These subtle changes were made to create a more approachable wine at an earlier age, and decrease the harsh tannins. We primarily rely on Tonnellerie Remond and Francois Freres for our Pinot Noir barrels. These Burgundian coopers, along with Saury and Sansaud, are utilized to provide the predominately medium-toast barrels from the Nevers, Allier, Borgogne, and Vosges forests. After twelve months in oak, the vineyard lots were racked and individually tasted. After blending the individual vineyard lots together, the finished wine was bottled unfined.



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

oakknollwinery.com