

## WINE FACT SHEET

### GROWING SEASON:

Oregon experienced a relatively dry, cold winter and early spring followed by a mostly warmer and drier than normal May through September. We had average to above average heat accumulations, which indicates good overall growth and ripening conditions. Wide swings with both record high and cool nights (August having the most days over 90 on record, and September being cool), provided for the ultimate ripening conditions for grapes. High temperatures brought the highest sugar levels we've seen in 40 years.

### FERMENTATION:

All the grapes used in this wine were destemmed, crushed, and immediately pressed. The juice was then moved to temperature controlled stainless steel fermentation tanks and inoculated with Prisse de Mousse yeast. The ability to control the cool fermentation temperature during the next two months was critically important for enhancing the finished wine's delicate aromas and flavors. After eight weeks at 52 degrees F., the fermentation was stopped with 3 percent residual sweetness in the finished wine.

### 2009 MULLER THURGAU

WILLAMETTE VALLEY

### Vineyard:

Mattey House B&B Vineyard

<b>Malo-lactic:</b>	none
<b>Oak Ageing:</b>	none
<b>Total Acidity:</b>	.72
<b>PH:</b>	3.30
<b>Residual Sugar:</b>	4.48
<b>Alcohol %:</b>	10.5
<b>Production:</b>	212

### TASTING NOTES:

Sweet flower aromas, smooth with fruit-forward flavor and soft acidity, crisp and refreshing with a clean finish. Serve chilled on its own or with light chicken dishes and spicy cuisine.



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

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