

WINE FACT SHEET

GROWING SEASON:

A forecasted warm and dry harvest period gave way to cooler than expected conditions in late September and early October. Fortunately the majority of the fruit statewide was at or near its ripening plateau.

We had almost record long hang time this year. The fruit was deeply ripe, and because of a three day late September heat spike, sugars got quite high. The wines are in balance, though. The lush, ripe wines will be received quite enthusiastically, if the past is any guide.

There is a personality to each vintage, a pedigree made of weather and terroir, that is both intellectually and hedonistically interesting. This vintage is similar to 2002, when we had good weather during harvest and lots of fruit. Flavors are mineral accented, with no real overripe characters. With site differences, we brought in fruit that was bright and acid driven. It was also rich and broad-palated fruit from warm or lower-yielding sites. Three weeks prior to harvest, we had one inch of rain over a weekend, followed by several warm days near 90 with drying winds. Concerns of the effects of desiccation/shriveling have given way to fresh fruit aromatics, with an emphasis on the high notes. Wines appear very balanced in their alcohol and acidity levels. Color is in a normal range, neither light nor intensely dark.

2009 PINOT GRIS

WILLAMETTE VALLEY

Vineyards: Sheppard, Dion, Mason Ridge, Wirtz, Cloud Rest, and Hauer of the Daun

Fermentation:

Malo-lactic:	none
Oak Ageing:	none
Total Acidity:	.56
PH:	3.31
Residual Sugar:	.82
Alcohol %:	13.73
Production:	5,476 cases

We ended up with that rare combination of excellent quality and quantity. Hang time was long, sugars were high, especially toward the end. This is a magnificently captivating wine- comely, gregarious, and very intriguing. Overall quality should be superb. This year was characterized by big berries, a year of the winemaker, not the vineyard. As we approached harvest we had cooler, more normal temperatures. The result was that we saw brix levels higher than normal but we had plenty of hang time to reach full maturity without excessive alcohol in most varieties.

TASTING NOTES:

The wine bursts from the glass with intense fruit aromas. Irresistible fruit flavors are supported by an elegantly rich texture and a surprisingly crisp finish.



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

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