

WINE FACT SHEET

2010 ROSÉ OF
PINOT NOIR

WILLAMETTE VALLEY

VINEYARDS

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GROWING SEASON

This vintage of 2010 was the most difficult growing season in over 40 years. Spring was very wet, with a bud set that was three weeks late, and the grapes never caught up through the summer months. It was a very cool and cloudy from July through September. Harvest was so late that some vineyards didn't even ripen enough to produce wine. The ones that did were so late that the birds migrating south got over 40 of vineyards' fruit in one night's time. The wines that were produced are beautiful. Their fruit flavors are forward, and alcohol levels are low, showing off the beauty of the fruit itself.

MALOLACTIC:

No

OAK AGEING:

None

TOTAL ACIDITY:

06.7 grams/liter

PH:

3.26

RESIDUAL SUGAR:

0.46

ALCOHOL %:

13%

PRODUCTION:

250 cases

FERMENTATION

The Pinot Noir grapes were fermented on the skins like a traditional pinot, but only for three days. Then the juice was pumped to a white fermentation tank, and the remainder of fermentation was similar to our white wine fermentation program; juice is inoculated with yeast and fermented at 55F-60F, until it is fermented completely dry.



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

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