

## WINE FACT SHEET

### AMERICAN NIAGARA

#### WHITE WINE

Native American grape varieties have strikingly different physical (and flavor) characteristics than their European (Vinifera) counterparts. A Niagara grape cluster is large with loose, individual berries. The grape skin is thicker and the inside of the grape is fleshy. While the majority of Niagara grapes are grown for grape juice purposes, Oak Knoll has been making wine from this grape since the early 1970's and has developed a large "cult" following which continues to grow.

The American Niagara was made from grapes grown in vineyards in Oregon's Willamette Valley and for the first year ever some purchased from Washington State. This was a unique year in Oregon, as the year started off with an intense ice storm and damaged some of the bud set of clusters in the spring. Summer was long and very hot again and the sporadic small clusters of grapes from the winter freeze thrived in the heat. The result is small clusters with intense flavored fruit. The previous vintage was burned by extreme summer heat and lost the nose of the bouquet, this year IT'S BACK. Niagara is a true Oregonian as is prefers the cooler climate, which in turn produces the particular aroma and distinct flavor known as Niagara.

#### RESIDUAL SUGAR:

2.8%

#### TOTAL ACIDITY:

6.9 G/L

#### ALCOHOL %:

11.5% by vol.

#### TASTING NOTES:

This wine is made from the Niagara grape, which is a native American (Labrusca) grape variety grown in the cooler climates of the United States. The temperate growing season of the Pacific Northwest produces Niagara grapes with aromatic nose of concord grape jelly and crushed blueberries, palate follows nose with added petrol essence in the finish.



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

[oakknollwinery.com](http://oakknollwinery.com)