



*OakKnollWinery.com*

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THE WALMAN REPORT®, AS AIRED ON "1010 WINS" RADIO

## Oak Knoll Wines Continue as Recession Resilient Wines

With both its Unoaked and Barrel Aged Chardonnays

Always a Top Choice In The Price/Quality Ratio

Research from The Nielsen Company: Recession Resilient Alcoholic Beverage Industry Shows Signs of Strain in Tough Economic Times, and the Silicon Valley Bank's 2009-2010 State of the Wine Industry Report both disclose that wine consumers are purchasing more affordable wines.

Oak Knoll Winery has always offered great value and is a great wine choice for affordable, everyday-enjoyment reds and whites which perform well.

- \* 2008 Oak Knoll Chardonnay Reserve Barrel Select, Willamette Valley ~ Barrel aged (Winemaker Jeff Herinckx' 25th Anniversary Wine, 185 cases) ~ \$19.00
- \* 2008 Oak Knoll Chardonnay Unoaked 2008 (1425 cases) ~ \$10.00

These are both extreme values that fit perfectly into today's buying patterns.

According to A.C. Nielsen: "It may seem like the party is over, but due to the economic downturn, it's probably being held at home, and the hosts may be serving less expensive beer, wine and spirits... more than half (56 percent) of consumers eat dinner at home more often than before the downturn and nearly the same percentage are eating dinner less often at restaurants."

While the Reserve is a fabulous value, we were in awe of the uncorked Chard, with its clean, pure flavor, balance and accessibility. Great with cold roast chicken, shrimp and summer salads.

The Reserve is more complex with a heady nose and subtle fruit. Lovely with seafood, lamb and light cheese.



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2008 UNOAKED CHARDONNAY  
OREGON

VINEYARD:

- 20.14 tons – Red Hill Vineyard  
108 clone – Harvested 10.31.08
- 5.01 tons – Hauer of the Dauen Vineyard  
Draper Clone Harvested 10.25.08
- 480 gallons were removed on 11.18.08 for a special oaked portion. 3750 remained unoaked.

2008 CHARDONNAY (oak)  
OREGON

VINEYARD:

- 20.14 tons – Red Hill Vineyard  
108 clone – Harvested 10.31.08
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GROWING SEASON:

While one of the coolest springs in the past quarter century left this year’s grapes behind schedule until late July, a dry autumn yielded a harvest that had winemakers statewide sounding downright giddy. Meager autumn rains – only 1.5 inches fell during late August through September – resulted in considerably less precipitation than forecasts had predicted. Then, cool daytime temperatures kept sugar levels from jumping too high, giving grapes the “hang time” that is crucial for full development of flavors and overall balance.

FERMENTATION:

Fermented in stainless steel tanks and stainless steel barrels.  
Cold stabilized 12.05.08  
Heat stabilized 12.18.08

MALO-LACTIC: No

RESIDUAL SUGAR: .08

OAK AGING: None

TOTAL ACIDITY: .85 g/100m

PH: 3.48

ALCOHOL %: 13% by vol.

PRODUCTION: 2,384 cases

TASTING NOTES:

The 2008 Unoaked Chardonnay’s bright aromatic nose displays a honeydew melon and citrus bouquet up front, with added grassy notes and hints of strawberry and passion fruit. A lively palate features a citrus blast of Mandarin orange, Myer Lemon and Pink Grapefruit. The clean finish highlights flavors of kiwi fruit and sage.

FERMENTATION:

- 11.18.08 French oak staves were added to the neutral barrels the wine was stored in.
- 11.18.08 Malo-lactic starter was added
- Cold stabilized 2.26.09
- Heat stabilized 3.18.09

MALO-LACTIC: 100%

RESIDUAL SUGAR: .06

OAK AGING: 5 months with French oak staves

TOTAL ACIDITY: .49 g/100m

PH: 3.52

ALCOHOL %: 13% by vol.

PRODUCTION: 200 cases

TASTING NOTES:

The Oak Knoll 2008 Chardonnay opens with a bouquet of sweet vanilla oak. Classic apple and all-spice round out the supple aromas with the addition of figs, honey and cream in the close of the nose. This beautiful chardonnay has a supple mouthfeel with complex flavors that follow the bouquet. A long lingering finish leaves a smile on your lips.

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

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

WINEMAKER’S 25th ANNIVERSARY WINE: Winemaker Jeff Herinckx celebrates his 25th harvest at Oak Knoll Winery with this Chardonnay.