

**OAK KNOLL**  
**1998**  
**PINOT NOIR**  
**WILLAMETTE VALLEY**  
**VINTAGE RESERVE**

*This wine exhibits aromas of black cherry, blackberry, spice, and leather. On the palate the wine is richly textured with integrated flavors of berry and peppery spice which are accented by hints of smoke, vanilla and oak.*

**WINEMAKER NOTES**

Prime vineyard sites and dedicated growers are the basis of Oak Knoll's Reserve program. Making wines in excellent vintages like 1998 is much easier when the groundwork has been laid in the vineyard. With the miniscule yields seen in 1998, we experienced a high skin to juice ratio because of the smallish grapes (resulting in concentrated flavors and excellent complexity)

Look for this wine to age gracefully for eight to twelve years. Like 1993 and 1988, the structure and balance of this wine will become more apparent with cellaring.

**VINIFICATION**

The Oak Knoll 1998 Vintage Reserve Pinot Noir is 75% from Pommard clone vines and 25% from the Wadenswil clone. After 100% destemming, approximately 80% of the grapes were crushed. The must was moved to closed-top fermentation tanks, then inoculated with Prisse de Mousse and RC212 yeasts. After 14 days and a peak fermentation temperature of 90 degrees Fahrenheit, each vineyard lot was separately pressed, settled, and then racked into small French oak cooperage.

The winery relies primarily on Tonnellerie Remond and Francois Freres for its oak barrels. These Burgundian coopers, along with Saury and Sansaud, are utilized to provide Oak Knoll with predominately medium-toast barrels from several French forest regions. Approximately thirty percent of the barrels were new; the remaining were one to four years old. After fourteen months in barrel, the vineyard lots were racked, individually tasted, and blended. The finished wine was bottled unfined in May of 2000.

<b>PRODUCTION:</b>	2,436 cases of 6/750ml bottles
<b>WINE SPECS:</b>	12.9% alcohol
	T.A. 6.1 g/L
	pH 3.70