

2001
OREGON
PINOT NOIR
WILLAMETTE VALLEY

TASTING NOTES

This wine exhibits a dark garnet color and aromas of cherry, clove, and leather. On the palate the wine is supple and round with integrated flavors of berry and cinnamon spice, framed by subtle notes of vanilla and smoky oak. The wine possesses mouthwatering acidity with spice and berry in the lingering finish.

VINIFICATION

The Pommard clone of Pinot Noir is dominant in this wine comprising 92% of the blend, the balance is the Wadenswil clone. After 100% destemming, approximately 80% of berries were crushed. This is an exciting vintage for us as it is the first of a new winemaking style. The must was moved to an open top ferment which releases CO² faster to aireate the wine to enhance fermentation. The wine was left to cold soak for 1 week before fermentation to extract flavors from the skins, this brings out the fruity characters of the grape. After 1 week in the tanks the yeast was then added to begin fermentation. Two different styles of yeast were used, 60% fermirouge, which creates more body in the wine and 40% Ruby which intensifies the fruit flavors. Each vineyard lot was separately pressed, settled, then racked into small French Oak cooperage. These subtle changes that our winemaker has made are to create a more approachable wine at an earlier age and decrease the hard tannin that our earlier vintages had, which can take years in the bottle to mellow. The winery relies primarily on Tonnellerie Remond and Francois Freres for its Pinot Noir barrels. These Burgundian coopers, along with Saury and Sansaud, are utilized to provide the winery with predominately medium-toast barrels from the Nevers, Allier, Borgogne, and Vosges forests. After eighteen months in barrel, the vineyard lots were racked and individually tasted. After blending six individual vineyard lots together, the finished wine was bottled unfined.



WINEMAKER NOTES

Prime vineyard sites and dedicated growers are the basis of Oak Knoll. Making wines in excellent vintages is much easier when the groundwork has been laid in the vineyard. The 2001 growing season was a fourth consecutive year of glorious weather in the Willamette Valley. The wines turned out in “classic” Oregon style with lovely perfumed fruit and spice aromas, almost Burgundian acidity levels, and silky tannins.

PRODUCTION:	3,225 cases
WINE SPECS:	13.5 alcohol
	T.A. 6.30 g/L
	pH: 3.70

“Winemakers and some critics talk about an Oregon style of Pinot Noir, by which I think they mean red fruit aromas, Delicate flavors, soft tannins, and fine acidity... Oak Knoll’s Willamette Valley Pinot Noir is always one of the best-value wines in the region.”

---Joseph Ward, “Conde Naste Traveler”