



2001

OREGON

PINOT NOIR VINTAGE RESERVE

WILLAMETTE VALLEY

Available in the Winery Tasting Room and Online purchases ONLY

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

Located six miles south of Hillsboro in the northern Willamette Valley, Oak Knoll has been utilizing the grapes from this beautiful vineyard since 1992. Five Mountains Vineyard is situated on a southeast slope with a 400-foot average elevation and Laurelwood soil. On a clear day, five mountain peaks in Oregon and Washington are visible from this site. Owned by Sharon and Robert Evans, attention to detail is the focus of their vineyard practices. Sharon carefully oversees everything from pruning and canopy management to spray programs and crop adjustments. The close proximity of the vineyard enables the winery to quickly receive the grapes and reduces the amount of “juicing” in the picking bins. The delivery of consistently superior quality grapes is the top priority of both the grower and the winery. The vineyard’s older Pinot Noir block is comprised entirely of the Pommard clone. After 100% destemming, approximately 80% of grapes 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 aerate 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. It was then pressed, settled, and 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.

WINEMAKER NOTES

This wine is the last single vineyard bottling made at Oak Knoll. Beginning in 1997, select barrels of wine from Five Mountains Vineyard were kept separate and bottled with the vineyard name. 2001 marked the tenth consecutive vintage in which the winery purchased the entire crop. Yields were right on target at two tons per acre. The small berries and small clusters possessed intense color and flavors. Look for this wine to be an outstanding cellar candidate with a minimum of ten years aging potential. Quality is definitely the hallmark of this extraordinary Pinot Noir site. 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.