

2004
OREGON
CHARDONNAY
NO OAK

An elegant dry white wine with subtle notes of green apple, melon, and spice. This Burgundian style Chardonnay emphasizes finesse and balance rather than power, with a pleasing crisp texture and long clean finish. The absence of oak brings out the true flavors of quality chardonnay grapes. This delicious wine will complement a wide range of foods, particularly poultry and seafood.

Our 2004 Oak Knoll Chardonnay is the second vintage we've produce in all stainless steel barrels and no oak at all. A Carefully blended wine from the Dijon 108 and 76 clones and different vineyards throughout the Willamette Valley. All the vineyards have a south to southeast orientation to maximize the available sunlight potential and are situated off the valley floor from 400 to 700 feet in elevation. Laurelwood soils predominate in this area and provide a rich and fertile base for the vines. All grapes arrive within hours of picking and are quickly destemmed, crushed and pressed,

THE GROWING SEASON

The 2004 growing season was the first low cropped season in many years for Oregon, with the year starting out with a deep freeze in January. This froze and damaged some of the bud set in early spring and created sporadic clusters and low yields. The summer once again was one of the hottest. Growing conditions we great all summer long providing us with all the quality weather we needed to produce a chardonnay with no oak and bring out and express the true flavor of the chardonnay grape. A long hot summer gave the energy of nutrition for vibrant flavorful fruits.

VINIFICATION

All grapes were destemmed, crushed and pressed. The juice was allowed to settle overnight, and then half of it was racked into small stainless steel barrels for primary fermentation in small batches on its yeast lees. The remainder was fermented in tanks and blended prior to bottling.

WINEMAKER NOTES

Our winemaking approach with the Chardonnay grape focuses on careful fruit selection, minimal juice handling and minimal sulfur dioxide use. True to our style, attentions to detail throughout the aging of our wines influence the final quality of our products. We produced an elegant, sophisticated style of Chardonnay with crisp and complex fruit flavors and Burgundian-like structure.

PRODUCTION:	1,048 cases
WINE SPECS	12.3% alcohol
	T.A. .705 g/L.
	pH: 3.05