

WINE FACT SHEET

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.

VINIFICATION:

All the grapes used in this wine were destemmed, crushed, and immediately pressed. The juice was then moved to temperature controlled stainless steel fermentation tanks and inoculated with Prisse de Mousse yeast. The ability to control the cool fermentation temperature during the next two months was critically important for enhancing the finished wines' delicate aromas and flavors. After eight weeks at 52 degrees F., the fermentation was stopped with percent residual sweetness in the finished wine.

2008 RIESLING

WILLAMETTE VALLEY

Vineyards:

Wirtz Vineyard - 3.82 tons harvested on Oct. 25

Sheppard Vineyard – 4.26 tons harvested on Oct. 25

St. Josef's Vineyard – 10.59 tons harvested on Oct. 26

Fermentation:

100% stainless steel tanks

Malo-lactic: none

Oak Ageing: none

Total Acidity: .73

PH: 2.98

Residual Sugar: 3.9

Alcohol %: 11.25

Production: 1,785 cases

TASTING NOTES:

This semi-sweet, Spatlese-style Riesling exhibits aromas of honeysuckle and pear followed by a crisp apple-like flavors accented by honey and floral notes.



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

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