

WINE FACT SHEET

2008 UNOAKED CHARDONNAY OREGON



VINEYARD:

- 20.14 tons – Red Hill Vineyard
108 clone - Harvested 10.31.08
- 5.01 tons – Hauer of the Dauen
Vineyard – Draper Clone
Harvested 10.25.08
- 480 gallons were removed
on 11.18.08 for a special oaked
portion. 3750 remained unoaked.

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.

FERMENTATION:

Fermented in stainless steel tanks and stainless steel barrels.
Cold stabilized 12.05.08
Heat stabilized 12.18.08

MALO-LACTIC:

No

RESIDUAL SUGAR:

.08

OAK AGING:

None

TOTAL ACIDITY:

.85 g/100m

PH:

3.48

ALCOHOL %:

13% by vol.

PRODUCTION:

2,384 cases

TASTING NOTES:

The 2008 Unoaked Chardonnay's bright aromatic nose displays a honeydew melon and citrus bouquet up front, with added grassy notes and hints of strawberry and passion fruit. A lively palate features a citrus blast of Mandarin orange, Myer Lemon and Pink Grapefruit. The clean finish highlights flavors of kiwi fruit and sage.



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

oakknollwinery.com