

WINE FACT SHEET

Growing Season:

Oregon experienced a relatively dry, cold winter and early spring followed by a mostly warmer and drier than normal May through September, with average to above average heat accumulations indicating good overall growth and ripening conditions. Wide swings with both record high (August having the most days over 90 on record) and September having cool nights provided for the ultimate ripening conditions for grapes. The barometer needle stayed in the dry zone well into October, with the long growing season enabling full flavor development. With the high temperature brought the highest sugar levels we've seen in 40 years.

Fermentation:

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 wine's delicate aromas and flavors.

2009 GEWURZTRAMINER

WILLAMETTE VALLEY

Vineyards:

Wirtz Vineyard

Fermentation:

Malo-lactic::	none
Oak Ageing:	none
Total Acidity:	.51
PH:	3.31
Residual Sugar:	.32
Alcohol %:	11.72
Production:	243 cases

TASTING NOTES:

Hints of ginger, roses, and ripe honeysuckle. Full body on the palate with flavors of spice, lychee, and brown sugar. Pear notes with a long finish round out this 2009 Gewurztraminer.



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

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