

WINE FACT SHEET

2011 UNOAKED CHARDONNAY OREGON

VINEYARD:

86% Red Hill Vineyard
14% Dion Vineyard
Dijon 76 clone

GROWING SEASON:

2011 growing season was one of the wettest in Oregon wine history. Many winemakers shot the gun early out of nervousness that the rain may keep coming. Jeff took the risk to let the grapes hang a bit longer, he knew the brix of sugar would not rise in the cold temperature but had hopes that with more hang time that flavors would develop. His risk paid off, in early November there was about a week of dry weather and we hit the crush pad full steam ahead. Flavors developed nicely, we were even impressed with the results after such a cool weather year.

FERMENTATION:

Fermented in stainless steel tanks and stainless steel barrels.

MALO-LACTIC:

No

RESIDUAL SUGAR:

.87

TOTAL ACIDITY:

.81 g/100M

PH:

3.39

ALCOHOL %:

13% by volume

PRODUCTION:

1,623 cases

TASTING NOTES:

Citrus aromas upfront with added notes of gooseberry and lemon zest. Star fruit and pineapple at the close of the nose. Grapefruit opens in the mouth with tropical notes mid-palate of passion fruit and more pineapple. Nectarines and a touch of basil in the finish.



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

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