

# WINE FACT SHEET

2013 RIESLING  
WILLAMETTE VALLEY

**Grape Variety:** Riesling  
**Vintage:** 2013  
**Vineyard:** Sheppard Vineyard  
**Appellation:** Willamette Valley  
**Growing Season:**

During the 2013 growing season, the weather was nice during bud set with not a too wet spring and then came a hail storm and wind and rain affected the bloom set and then we had one of the driest summers on record with over 65 days of no rain at all. Then September became the rainiest in years. We had more rain than September of 2011 & 2012 totaled together. Everyone kept saying it was going to be a stellar year in the month of August but nobody forecasted such a rainy September. The weather forecast would be dry and nice and then change daily to rain. There were spirits of dry days between rain and people fought for pickers to get off what they could in the last week of September. We thought we'd be picking the middle to 3rd week of September and here I sit typing this on September 25th and we're talking about maybe picking next week, the first week of October.

**Fermentation:** Stainless steel tank  
**Malo-lactic:** No  
**Oak Aging:** No  
**Total Acidity:** 6.5 g/l  
**PH:** 3.64  
**Residual Sugar:** 4.76%  
**Alcohol %:** 13.6%  
**Production:** 410 cases

This was one of those times where Mother Nature threw us all for a loop. This is where the art and skill of the winemaker are put to the test. Overall, the wine came out beautifully.

## TASTING NOTES:

The nose has pears, honey, vanilla and a rich smell about it. This Riesling gives you the impression that it is going to be big and robust. The palate carries forward the pear taste but only more juicy and ripe. Very low acidity and very smooth. This wine will pair nicely with spicy foods, hard cheeses and salads with a tangy balsamic dressing.



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

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