

WINE FACT SHEET

2008 BARBERA
COLUMBIA VALLEY



VINEYARD:

Lonesome Creek Ranch

GROWING SEASON:

APRIL: Bud set was a couple of days late but we did have some nice hot days by the end of the month.

JUNE: One of the warmest Junes we can remember, with many days in the 90's and a few in the 100's.

JULY: An average NW July.

AUGUST: We didn't see the normal heat that we have in August, and even had some rain.

SEPTEMBER: Very cool with a lot of moisture. Not as moist as 2007 but harvest was later than normal.

OCTOBER: Much cooler than normal, and more rain. Harvest began with Niagara on Oct. 11.

MALO-LACTIC:

No

TOTAL ACIDITY:

.72 g/L

PH:

3.40

RS:

.04%

ALCOHOL %:

13% by vol.

PRODUCTION:

208 cases

WINEMAKER'S NOTES:

This is a big red that is higher in acid than a Pinot Noir, but is not quite as big as a Cabernet Sauvignon. It's a great way for somebody who is curious about "bigger" reds to try something new. This Barbera is sourced from the Lonesome Creek Ranch, near Walla Walla, and has lots of fruit. We produced 208 cases.

TASTING NOTES:

The 2008 Barbera offers a bouquet of black cherry, vanilla, licorice, cassis and white smoke, with trailing notes of oak in the close of the nose. Complex palate displays rich plums, black currant and cherries up front. Smoky mid-palate with soft leather and sweet oak in the long finish. This wine has good ageability, a year or two in the cellar or decant tonight.



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

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