

WINE FACT SHEET

2011 RIESLING
WILLAMETTE VALLEY

VINEYARDS:

Sheppard Vineyard

GROWING SEASON:

The 2011 Oregon growing season was a return to normalcy, after two wild and late years. A usual bud break launched us into a spring that was "classic Oregon." We then had periods of warm, sunny weather, followed by cooler rains. There was a touch of frost, but bud break was quick and uniform. This was continued by a lengthy flowering period. Poor weather during some of the growing season's periods of fruit set reduced the crop through shatter. We enjoyed a true summer with very warm weather for the first time in two years, and no rain through July, August, and into September. Pinot Noir and Pinot Gris came in fast and furiously, which started in the third week of September. A bit of a cooling period then followed; and about the first week of October, harvest slowed with picking, which began in the Willamette Valley. Pinot Noir and Pinot Gris were picked simultaneously in Willamette Valley, with perfect ripeness and low yields.

Fermentation:

Stainless Steel Tanks

Malo-lactic: no

Oak Ageing: no

Total Acidity: 7.6 g/L

PH: 3.04

Residual Sugar: 30.1 g/L

Alcohol %: 10.7 %

Production: 657 cases

Chardonnay took the longest. We even saw a bit of rain that cooled things off, as we mostly closed out the Willamette Valley harvest in the third week of October. All in all, 2011 will be remembered as a classic Oregon vintage, with great weather at harvest and low yields. The fruit was ripe, sound, and very healthy.

TASTING NOTES:

Bouquet opens with notes of lychee and fresh rain. Added apricot aromas with star fruit at the close of the nose. Vibrant palate features nectarine and mandarin oranges up front with a Myer lemon finish.



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

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