

WINE FACT SHEET

2011 MÜLLER THURGAU
WILLAMETTE VALLEY

VINEYARD:

100% Matthey House Vineyard

GROWING SEASON:

2011 Bud set was 15 days late, we had an unusually cool summer and rain in late August and continued sporadically through the middle of October. Many winemakers got nervous and picked in between rains. We let ours hang hoping for flavor development. We were very lucky we waited because toward the later, middle part of the month we had a clearing for several days with some heat and the fruit came in beautifully. We did have a very low yield harvest due to the late bud set and wet spring, but the fruit looked great. We began harvest on October 20th and went well into the first 2 weeks of November, the latest harvest in our 42 year history.

TOTAL ACIDITY:

.70 g/100m

PH:

3.03

RS:

2.59

ALCOHOL %:

12% by vol.

PRODUCTION:

128 cases

WINEMAKER'S NOTES:

This is a sweet, fruit forward wine that is often compared to Riesling, but is softer and has a lower acid and sugar content. Sometimes it tastes sweeter than a Riesling that actually has higher sugar content, due to the fact that the acid is lower. This is an early-ripening variety that comes to us from the Matthey House Vineyard and it's the only wine grape variety they grow. After a very small crop in 2011, we only made 128 cases of this wine.

TASTING NOTES:

The 2011 Muller Thurgau opens with aromas of apples and pears, notes of kiwi and orange blossom honey at the close. Palate shows more apples and honey notes with flavors of starfruit and kiwi in the lingering finish.



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

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