

2016 Duck Pond Estate 'Back Yard' Pinot Noir

WILLAMETTE VALLEY, OREGON

Cases produced:	217
Appellation:	Dundee Hills, Oregon
Vineyard sites:	Duck Pond Estate
Blend:	100% Pinot Noir
Fermentation:	Small 1.5 ton fermenters – five day cold soak, followed by two puchdowns daily for 14 days.
Oak Treatment:	100% French oak; 60% new
Final #s:	Alcohol 14.1% - TA 5.6 g/L - pH 3.55

WINEMAKER'S NOTES

The 2016 Vintage was an excellent one on all accounts – early, with consistent warmth throughout the season. This wine is the inaugural release of our Duck Pond Estate 'Back Yard' Pinot Noir from the Dundee Hills – a best barrel selection from our 14-acre estate at the winery, split nearly equally amongst 3 of the 4 clones grown there – Pommard, 777 and Mariafeld (23). We used 30% whole cluster in the ferments, with the resulting wine being handled and moved by gravity then bottled unfiltered, unfined. This blend showcases the beauty of what the Dundee Hills AVA provides, silky luxury with multiple layers and richness. The wine itself has a nose of cherry pie, cinnamon, oolong tea and rose petals, complimented by a palate of lush Bing cherry, and a long, silky finish. This wine can be enjoyed over the next decade.

VINEYARD NOTES

Vineyard practices are the leading factor in high quality fruit, and the vineyard management follows a strict regime. Shoot thinning is performed early in the year; after fruit set, leaves are removed in the fruit zone on the east side of the vines. Later, the clusters are counted and thinned to a maximum of 28 clusters per vine. Once the grapes have achieved 75% color, a final cluster thinning is performed to remove any green or second crop clusters. The average yield is 2 tons per acre.

DUCK POND

Savor this moment.