

2016 Delaney Vineyard Pinot Noir

WILLAMETTE VALLEY, OREGON

Cases produced: 250
Appellation: Willamette Valley, Oregon
Vineyard sites: Delaney Vineyard
Blend: 100% Pinot Noir
Fermentation: Open Top fermentation in 1.5 Ton lots – punch
downs 2 x daily, 14-day ferment
Maturation: Aged 11 months; French oak, 55% new
Final #s: Alcohol 14.5% - TA 6.2 g/L - pH 3.43
UPC: 768154231182

WINEMAKER'S NOTES

The 'Delaney Vineyard' Pinot Noir is the most unique of the Pinots crafted in our 2016 lineup. Dark and brooding, mysterious and multi-layered; you have to dig deep to see all the nuances this wine has to offer – experiencing it over an hour or two. Notes of candied cherry and vanilla permeate the nose, with ripe black cherries, caramel and subtle spice on the palate. Selected from two exceptional blocks on this 85-acre property, fermented with 30% whole cluster, then aged in 55% new French oak. A full complement of tannin and great acidity help shape this wine which is drinking well now and will continue into the next 5 years. 250 cases produced.

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.