

2016 WILLAMETTE VALLEY 'RESERVE' PINOT GRIS

WILLAMETTE VALLEY, OREGON

Cases produced: 213
Appellation: Willamette Valley, Oregon
Vineyard sites: St. Jory, Delaney, Hylo Vineyards
Fermentation: 67% stainless steel fermentation, 33% fermentation
in neutral French oak barrels
Partial malolactic fermentation.
Final #s: Alcohol 14.1% - TA 0.64 g/100ml - pH 3.32
UPC: 768154231113

WINEMAKER'S NOTES

Using fruit from all three of our Pinot Gris producing vineyards in the South Salem Hills, this blend is a tasty combination of stainless steel fermented 'St. Jory Vineyard' Pinot Gris, and barrel fermented 'Delaney Vineyard' and 'Hylo Vineyard' Pinot Gris. The two methods of fermentation led to a complex Pinot Gris, with floral aromatics and a deeply textured palate that showcases notes of white peach, ripe melon and lemon zest. Enjoy throughout the summer, though this wine will certainly develop in bottle over the next year for an enhanced experience. 213 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.

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