

# 2016 Duck Pond Hylo Vineyard Pinot Noir

WILLAMETTE VALLEY, OREGON

Cases produced: 270  
Appellation: Willamette Valley, Oregon  
Vineyard sites: Hylo Vineyard  
Blend: 100% Pinot Noir  
Fermentation: Fermented in French barrels.  
Oak Treatment: 100% French oak; 35% new  
Final #s: Alcohol 14.1% - TA 6.6 g/L - pH 3.41

## WINEMAKER'S NOTES

The Hylo Vineyard is our highest elevation vineyard in the South Salem Hills, and contains 74 acres of dry-farmed, old-vine Pommard planted on its own roots. The 2016 vintage represents the inaugural release for 'Hylo Vineyard" Pinot Noir. Shy at first on the nose, the wine opens up with time in the glass to reveal soft floral aromas, and continues on the palate with cherry and strawberry notes. The refined tannins and bright acid shape this spectacular wine. This subtle wine should build in the bottle over the next five years, but don't be afraid to open and enjoy it in its youth. 225 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.*