

2017 Duck Pond St. Jory Vineyard Pinot Gris

WILLAMETTE VALLEY, OREGON

Cases produced: 250
Appellation: Willamette Valley, Oregon
Vineyard sites: St. Jory Vineyard
Blend: 100% Pinot Gris
Fermentation: Fermented in French barrels.
Oak Treatment: 100% French oak; 100% neutral
Final #s: Alcohol 13.1% - TA 7.0 g/L - pH 3.28

WINEMAKER'S NOTES

Situated on a picturesque south slope in the South Salem Hills, our St. Jory Vineyard has proven itself an ideal Pinot Gris site. We hand-harvested a small portion from our oldest block and gently pressed the whole clusters to get the rich, lush flavors inherent in the grape. This limited bottling is intensely aromatic, with notes of jasmine, kaffir lime, and orange blossom on the nose. On the palate, it is crisp and fruity, with flavors of tangerine, lime zest, and a lingering finish with hints of pears and ginger. 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.