

2015 GAMAY NOIR

WILLAMETTE VALLEY, OREGON

Cases produced:	114
Appellation:	Willamette Valley, OR
Vineyard sites:	Delaney Vineyard
Blend:	100% Gamay
Fermentation:	100% destemmed to bin, punch downs 2 times daily for 11 days
Final #s:	Alcohol 13.1% · TA 0.58 g/100ml · pH 3.49
Bottled:	November 2016

WINEMAKER'S NOTES

Our 2015 Gamay Noir is a wonderful example of what this varietal is able to achieve in a strong vintage. The colour is a deeply hued magenta, giving hints at the cranberry, cherry and spice notes on both the palate and to the nose. A solid backbone of acidity to the finish makes this a quintessential food pairing for any dish – most notably its traditional pairings of turkey or venison – though rich chanterelle or porcini mushroom dishes would pair favorably. Drink in the next 2-3 years.

VINEYARD NOTES

Our Delaney Vineyard is located in the Willamette Valley AVA near Turner, Oregon. With elevation there ranging from 500-700 feet, Delaney is a cooler site and yields classical wines that are characterized by earth, red fruits and bright acidity.

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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