

2012 'Coles Valley Vineyard' Pinot Noir

UMPQUA VALLEY, OREGON

Cases produced:	245
Appellation:	Umpqua Valley, Oregon
Vineyard sites:	Coles Valley Vineyard
Blend:	100% Pinot Noir
Fermentation:	Closed top tank fermentation with circulation three times daily
Barrel regime:	Aged in 20% new French oak and 80% neutral oak for 13 months
Final #s:	Alcohol 14.1% - TA 0.62 g/100ml pH 3.58 - RS 0.05 g/100ml

WINEMAKER'S NOTES

The fruit from our Coles Valley Vineyard produces what is described as "New World" Pinot Noir. The color of the wine is darker, the mouthfeel is fuller and richer (due in part to more even ripening in the Umpqua Valley climate) and the aromatics are fruit driven. This wine was crafted from Dijon clones 667 and 777, which are known for producing smaller, pigmented berries with dark fruit aromas. Minimal handling techniques allow the true fruit prowess of this wine to shine through; aging a portion in new oak provides oak tannin and structure to match the big fruit flavors. This wine has the structure to pair well with grilled fare, especially salmon and poultry. Enjoy now or cellar 8-10 years for more integrated tannins.

VINEYARD NOTES

Located in the picturesque Umpqua Valley AVA, fruit from the family's Coles Valley Vineyard is earlier ripening with a more consistent flavor profile than Willamette Valley vineyard sites. These young vines produce soft, fruity Pinot Noir with concentrated red fruit flavors of Bing cherry and wild strawberry. The resulting wine possesses enough structure to withstand moderate oak aging.

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