

2015 'COLES VALLEY VINEYARD' PINOT NOIR

UMPQUA VALLEY, OREGON

Cases produced:	217
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 11 months
Final #s:	Alcohol 13.9% - TA 0.60 g/100ml - pH 3.59

WINEMAKER'S NOTES

The fruit from our Coles Valley Vineyard produces one of our riper styles of Pinot noir – the 2015 vintage being no exception. 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 exclusively from Dijon 115 – a clone with great structure, and fleshy fruit characters. Minimal handling techniques allow the fruit to shine, and aging a portion in new oak provides oak tannin and structure that matches the bold fruit flavors. This wine has the structure to pair well delicate dishes and even grilled meat. Enjoy now or cellar 4-6 years for added development.

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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