

# 2016 'SOUTH SALEM HILLS CUVÉE'

## PINOT NOIR

WILLAMETTE VALLEY, OREGON

Cases produced: 252  
Appellation: Willamette Valley  
Vineyard sites: 74% Delaney Vineyard, 26% Hylo Vineyard  
Blend: 100% Pinot Noir  
Fermentation: Open top fermentation in 1.5 Ton lots; punchdowns  
2x daily; 14 day ferment  
Oak Treatment: 100% French oak, 33% new  
Final #s: Alcohol 14.3% - TA 6.4 g/L - pH 3.38  
UPC: 768154231526

### WINEMAKER'S NOTES

The 2016 vintage was an excellent one on all accounts – early, with consistent warmth throughout the season. This attribute allowed for these two high elevation sites (both over 700 feet) in the South Salem Hills to reach full maturity while still maintaining excellent acidity. The nose and palate of our 2016 'South Salem Hills Cuvée' Pinot Noir is bursting with chewy Bing cherries and ripe red raspberries, continuing with notes of cardamom and clove, and finishing with a subtle hint of smoked meats. Truly a complex wine, this blend offers a bit more heft to those who enjoy fuller Pinot, while still maintaining elegance. Enjoy over the next 2-5 years.

### 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.*