

2012 'St. Jory Vineyard' Pinot Noir

WILLAMETTE VALLEY, OREGON

Cases produced: 619
Appellation: Willamette Valley, Oregon
Vineyard sites: St. Jory Vineyard
Blend: 100% Pinot Noir
Fermentation: Open top bins with punch downs three times daily
Barrel regime: Aged in 30% new French oak and 70% neutral oak for 15 months
Final #s: Alcohol 14.1% - TA 0.62 g/100ml
pH 3.52 - RS 0.05 g/100ml
UPC: 768154231748

WINEMAKER'S NOTES

The 2012 vintage was warm and mild, resulting in fruit with complex flavors, balanced acidity and round tannins. The fruit for this wine was harvested from what has historically been the best block in the St. Jory Vineyard. It was fermented in small bins for optimum extraction and flavor; a 15-month aging regime in French oak barrels helped to shape this wine's supple tannins. On the nose, the wine brims with Bing cherry, red fruits, and spice, giving way to a full-bodied mouthfeel with a lingering finish. This wine is the ultimate hedonistic experience. Drink now or cellar 6-10 years for a softer finish.

VINEYARD NOTES

Located in the South Salem Hills near Turner, this 85-acre vineyard site is primarily planted to Pinot Gris and includes a picturesque spring-fed trout pond. One 16-acre block, however, has proven itself as the ideal site for Pinot Noir, which the family planted to Pommard clone Pinot Noir in 1999. Fruit from this block exhibits traditional Pinot Noir flavors of cherry, earth and spice, with a subtle flintiness that makes it unique.

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