

# 2015 'WILLOW CREEK VINEYARD'

## PINOT NOIR

WILLAMETTE VALLEY, OREGON

Cases produced: 158  
Appellation: Willamette Valley, Oregon  
Vineyard sites: Willow Creek Vineyard  
Blend: 100% Pinot noir  
Fermentation: Small 1.5 ton fermenters – two puchdowns daily for 12 days. Aged in French oak, 10% new.  
Final #s: Alcohol 13.8% - TA 6.3 g/L - pH 3.46

### WINEMAKER'S NOTES

The 2015 vintage was long and warm, with excellent conditions for ripening Pinot noir at all of our vineyards in the South Salem Hills. The Willow Creek Vineyard, and its three different clones of Pinot noir (114, 115 and 777) were no different, contributing to a ripe and rich wine with beautiful purple color with ruby highlights and firm acidity. The nose is redolent of freshly baked cherry pie à la mode – sweet and fruity, with a hint of spice. The palate is soft, yet generous, showing ripe cherry and raspberry flavors, with the softest hint of oak. This wine is showing well now, and should continue to evolve over the next 3-5 years. Enjoy with medium-bodied fare such as a mustard crusted pork loin, or a pan seared polenta cake topped with foraged chanterelles.

### 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.*