

2016 Willamette Valley Reserve Pinot Noir

WILLAMETTE VALLEY, OREGON

Cases produced: 450
Appellation: Willamette Valley, Oregon
Vineyard sites: 82% Willow Creek, 13% St. Jory, 5% Duck Pond Estate
Blend: 100% Pinot Noir
Fermentation: Small 1.5 ton open top fermenters, 2 x punchdowns daily for 14 days; barrels filled by gravity.
Final #s: Alcohol 14.2% - TA 6.0 g/L - pH 3.48
UPC: 76815423114

WINEMAKER'S NOTES

The 2016 vintage was a lovely one, with nearly every barrel lot from all five of our vineyards in the Willamette Valley producing wines of exceptional quality. This particular wine draws on one of my favorite vineyards of the vintage - the dark and rich Willow Creek vineyard in the South Salem Hills. An additional parcel from St. Jory in the South Salem Hills and a bit of Pommard from our Duck Pond Estate in the Dundee Hills round out this exceptional blend. Black raspberry and spice notes dominate the nose, with juicy cherry, raspberry and black raspberry following on the palate. Enjoyable with a wide variety of foods, this wine will pair exquisitely with a seared duck breast, cedar plank salmon, or a hearty wild mushroom and barley soup. Drink now or cellar 1-2 years for optimal enjoyment.

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.