

2016 'DELANEY VINEYARD' PINOT GRIS

WILLAMETTE VALLEY, OREGON

Cases produced: 130
Appellation: Willamette Valley, Oregon
Vineyard sites: Delaney Vineyard
Fermentation: 100% stainless steel fermentation.
No malolactic fermentation.
Final #s: Alcohol 14.1% - TA 0.68 g/100ml - pH 3.18
UPC: 768154231977

WINEMAKER'S NOTES

Located on a hillside in the South Salem Hills, our Delaney Vineyard is truly an exceptional site. The vineyard has several different aspects and exposures, with Pinot Gris located on a northwest-facing slope, allowing for long hang time and flavor development. We carefully harvested the entire block, whisking the fruit directly off to our estate to be pressed. An extended 40-day fermentation fully captured the beautiful aromatics and enhanced the texture of the wine. On the nose, the Delaney Pinot Gris is simply an explosion of peaches, with notes of jasmine and crushed stone. The palate is rich and round, with defined notes of stone and citrus fruit. 130 cases produced.

VINEYARD NOTES

In the Delaney vineyard the vines are spaced 5' x 10'. The soils in this vineyard are primarily Nekia and Jory, volcanic soil and rock types that promote low-yielding vines.

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.

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