

2016 PINOT GRIS

WILLAMETTE VALLEY, OREGON

Cases produced: 19,000
Appellation: Willamette Valley, Oregon
Vineyard sites: 85% St. Jory, 6% Delaney, 5% Hylo, and 4% Coles Valley Vineyards
Fermentation: 100% stainless steel fermentation.
No malolactic fermentation.
Final #s: Alcohol 13.9% - TA 0.69 g/100ml - pH 3.16
UPC: 768154231496

WINEMAKER'S NOTES

Our 2016 Pinot Gris is a reflection of the outstanding 2016 vintage –rich and delicious, with excellent length. The nose leads with scents of elderflower and citrus zest, leading to a palate of stone fruit and tangerine. A well textured and medium-bodied wine, the 2016 Pinot Gris will be great year round, and especially on warm summer days. Pair with a variety of fish dishes, as well as a fresh spring salad from the garden. Enjoy over the next year for greatest enjoyment.

VINEYARD NOTES

Our Pinot Gris largely comes from 3 of our estate vineyards in Salem: Delaney, Hylo and St Jory. In the St. Jory vineyard the vines are spaced 5' x 8'; the older vineyards, Delaney and Hylo, use 5' x 10' spacing. The soils in these vineyards are Jory and Nekia – weak volcanic ash 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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