

DUCK POND



2017 PINOT GRIS

WILLAMETTE VALLEY

WINEMAKER NOTES

Our 2017 Pinot Gris is a beautiful expression of classic Willamette Valley Pinot Gris - expressive and floral, with great acidity and mouthfeel. The wine jumps out of the glass with jasmine and honeysuckle notes on the nose and crisp citrus tones on the palate. This refreshing sipper makes an excellent accompaniment for lively food dishes. A meal of roasted lemon and tarragon chicken, shrimp scampi or seared halibut cheeks would be a perfect pairing for this refreshing Pinot Gris.

VINEYARD NOTES

Our Pinot Gris comes from three 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.

HARVEST NOTES

The 2017 season started three weeks later than 2016, but would be more in line with a "traditional" Oregon harvest. Crop yields were up by 15-20%, but with high quality fruit, with great flavor. A few rains in the Willamette Valley delayed the beginning of harvest, but due to delayed ripeness of the grapes, the rains did not affect the quality or concentration of flavor. Alcohol levels are lower than 2016, in the 12-13% range, rather than 13-14% of years past. Flavor will be less overt, but the overall wines will show depth of fruit and elegance, balanced by good acidity and round tannin.

TECHNICAL NOTES

Winemaker: Trevor Chlanda

Cases produced: 25,000

Appellation: Willamette Valley, Oregon

Vineyard sites: Delaney, Hylo, St. Jory

Fermentation: 100% stainless steel; no malolactic fermentation

Final #s: Alcohol 13% - TA 0.63 g/100ml - pH 3.39

UPC: 768154231496



For current awards and reviews, please visit
www.duckpondcellars.com/awards

Duck Pond Cellars | 23145 Hwy 99W, Dundee, OR 97115 | www.duckpondcellars.com
503.538.3199 | info@duckpondcellars.com