

2016 'SOUTH SALEM HILLS CUVÉE'

PINOT GRIS

WILLAMETTE VALLEY, OREGON

Cases produced:	245
Appellation:	Willamette Valley, Oregon
Vineyard sites:	Hylo and Delaney Vineyards
Blend:	100% Pinot gris
Fermentation:	Neutral barrel ferment for 45 days. Partial Malolactic fermentation
Final #s:	Alcohol 14.1% - TA 6.2 g/L - pH 3.42

WINEMAKER'S NOTES

The 2016 harvest was beautiful throughout the month of September, with each parcel fully ripening in an extremely ordered sequence. The early year allowed us the Pinot gris in the Hylo and Delaney vineyards to hang a bit longer than usual, allowing for a greater depth of flavor. For this particular blend, we barrel fermented the entire lot in neutral oak, the result of which is a wonderfully round mouthfeel. A delicate nose of wet stone and cheese rind gives way to flavors of golden delicious apple, Anjou pear and quince. A well-balanced and delicious mélange of our two highest elevation vineyard sites that will be best enjoyed over the next year.

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.