

# 2016 PINOT NOIR BLANC

UMPQUA VALLEY, OREGON

Cases produced: 298  
Appellation: Umpqua Valley, Oregon  
Vineyard sites: Coles Valley Vineyard  
Blend: 100% Pinot Noir  
Fermentation: 100% barrel ferment, neutral barrel  
Partial Malolactic Fermentation  
Final #s: Alcohol 12.9% - TA 0.70 g/100ml - pH 3.20  
UPC: 768154231892

## WINEMAKER'S NOTES

Our 2016 Pinot Noir Blanc is truly a wonderful, with many more layers than the average white wine. The grapes for this wine were picked at a relatively modest level of sugar while the full red fruit notes of Pinot noir were not yet fully developed. The whole clusters were sent directly to press, and carefully done so as to not extract color from the delicate grape skins. This wine is exceptionally complex, with notes of candied orange peel, cherry blossom and crushed gravel on the nose - while the palate is incredibly balanced with flavors of lemon curd, tangerine and vanilla bean. Enjoy throughout the summer months, and over the next year with a dill/lemon roasted salmon fillet, sautéed scallops, or a simple summer salad.

## VINEYARD NOTES

Located in the picturesque Umpqua Valley AVA, fruit from the family's Coles Valley Vineyard is earlier ripening with a more consistent flavor profile than Willamette Valley vineyard sites. 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 two tons per acre.

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