

# 2017 PINOT NOIR BLANC

UMPQUA VALLEY, OREGON

Cases produced: 313  
Appellation: Umpqua Valley  
Vineyard sites: Coles Valley  
Blend: 100% Pinot Noir  
Fermentation: 100% barrel fermented in neutral oak; no malolactic fermentation  
Final #s: Alcohol 13.8% - TA 0.64 g/100ml - pH 3.33  
UPC: 768154231892

## WINEMAKER'S NOTES

Our 2017 Pinot Noir Blanc is truly a wonderful wine, 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 are not yet fully developed. The whole clusters were then sent directly to press, and carefully pressed preventing color extraction from the delicate grape skins. The notes lead with hints of peach, stone fruit and wet slate. The palate is round to the mouth, with crisp acidity to finish. An enjoyably dense and complex wine, this will pair with halibut cheeks, shrimp scampi, mushroom risotto or a fresh bruschetta. Enjoy over the next 2 years or so.

## 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 2 tons per acre.

## DUCK POND

*Savor this moment.*