

2016 PINOT NOIR

OREGON

Cases produced: 7.500
Appellation: Oregon
Vineyard sites: Coles Valley Vineyard
Fermentation: Five day cold-soak, followed by eight days of skin contact with twice daily pump overs.
Final #s: Alcohol 13.9% - TA 5.8 g/L - pH 3.47
UPC: 768154231540

WINEMAKER'S NOTES

2016 was a tremendous growing season throughout Oregon, especially at our Coles Valley Vineyard in the Umpqua Valley. For the second year in a row, early bud break, combined with a moderate and long summer allowed for fruit to fully ripen in this vineyard. Our 2016 Pinot Noir is layered and rich, with a nose of candied cherry, spice and sandalwood. The palate is awash with flavors of ripe Bing cherries, red raspberry and soft vanilla notes. The finish is long and plush, with depth and richness, characteristic of a great vintage. Enjoy this Pinot Noir now with a variety of foods such as Atlantic salmon with dill, or a simple spaghetti dinner. Drink now or cellar for 1-2 years.

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. These younger vines produce soft, fruity Pinot Noir with concentrated red fruit flavors of Bing cherry and wild strawberry. The resulting wines possesses enough structure to withstand moderate oak aging. This particular bottling is a selection from two of our best blocks in our Coles Valley Vineyard (Block 3 and Block 7) - marrying together two of the wonderful Dijon clones grown at this site - 115 and 777.

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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