

2015 PINOT NOIR

OREGON

Cases produced: 20,500
Appellation: Oregon
Vineyard sites: Estate, St. Jory, Hylo, Willow Creek, Delaney, Coles Valley
Fermentation: Eight-14 days of skin contact with daily pump overs
Final #s: Alcohol 13.9% - TA .050 g/100ml - pH 3.50
UPC: 768154231540

WINEMAKER'S NOTES

2015 was an ideal growing season throughout Oregon – an early bud break, and long warm summer lead us to use a variety of our vineyard sources this year throughout Willamette Valley and our Coles Valley Vineyard in Umpqua Valley. Our 2015 Pinot Noir jumps out of the glass – with lively red fruits on the nose, and flavors of cherry, red fruits, spice, and minerals. The finish is long with depth and richness characteristic of a great vintage. Enjoy this Pinot Noir with a meal of your choosing – it really is quite the chameleon in the kitchen. Drink now or cellar for 1-3 years.

VINEYARD NOTES

Our St. Jory, Hylo, Willow Creek and Delaney vineyards are located in the cooler Willamette Valley AVA and are planted with the traditional Pommard clone, as well as small portions of 115, 114 and 777 at our Willow Creek vineyard. The Coles Valley Vineyard is located in the Umpqua Valley – and is a source of our Dijon clones – 115, 667 and 777. This Pinot Noir combines the best aspects from each vineyard with a distinct sense of the rich complexity of Oregon.

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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