

# 2016 Dundee Hills 'Reserve' Pinot Noir

DUNDEE HILLS, OREGON

Cases produced:	250
Appellation:	Dundee Hills
Vineyard sites:	Duck Pond Estate Vineyard
Blend:	100% Pinot Noir
Fermentation:	Open Top fermentation in 1.5 Ton lots - punchdowns 2 x daily, 12-14 day ferment
Final #s:	Alcohol 14.2% - TA 6.0 g/L - pH 3.56
UPC:	768154231144
Retail:	\$35

## WINEMAKER'S NOTES

The Dundee Hills 'Reserve' Pinot Noir is a barrel selection of five of our 1.5 ton hand-crafted lots from the four clones of Pinot noir on the Duck Pond Estate. Anchored with 60% Pommard Clone, this wine is richly structured, with firm, yet elegant tannin that glides off the tongue. The remaining 40% (Mariafeld, 115 and 777) help to flesh out the palate with more fresh red fruit and wonderful acidity, with stem tannin and oak providing a note of cinnamon. Fermented with 30% whole cluster, moved by gravity, and aged in 15% new oak, this blend will drink gracefully for the next 2-4 years.

## 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.*