

2017 'THE ESTATE ADDRESS'

PINOT NOIR

WILLAMETTE VALLEY, OREGON

Cases produced: 140 cases 750mL, 5 cases 1.5L
Appellation: Willamette Valley
Vineyard sites: 44% St Jory Vineyard, 22% Delaney Vineyard, 22% Willow Creek, 11% Duck Pond Estate 'Front Yard'
Blend: 100% Pinot Noir
Fermentation: Open Top fermentation in 1.5 Ton lots - Punchdowns 2 x daily, 12-14 day ferment
Final #s: Alcohol 13.7% - TA 5.6 g/L - pH 3.45

WINEMAKER'S NOTES

This was such a fun project – a wonderful wine being blended – one our winemaker Trevor would not have come up with. We would like to thank all of those who participated in this crowd sourced Pinot noir, taking the time to blend your own wine club wine! We're especially happy to thank: Sherry Hilley, Kim McDonald, Scott McDonald and Deborah Seymore, as they were responsible for the winning blend. Following a full month of wine tasting and voting by everyone who came in to our tasting room in May, this blend garnered the most votes. The wine is juicy, with bright Bing cherry and ripe red raspberry notes on the nose and palate. A judicious touch of new oak (40% new French) and bright acidity highlight the palate that finishes round, smooth and clean – with the brilliance of youth. This wine is best enjoyed as the calendar turns to 2019, and over the next 3-5 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.