

# 2016 PINOT NOIR

WILLAMETTE VALLEY

Cases produced: 18,000  
Appellation: Willamette Valley  
Vineyard sites: Duck Pond Estate, St. Jory, Hylo, Willow Creek, Delaney  
Fermentation: 11-14 days of skin contact with twice daily pump overs  
Final #s: Alcohol 13.9% - TA .064 g/100ml - pH 3.47  
UPC: 768154231540

## WINEMAKER'S NOTES

2016 was an ideal, warm growing season throughout Oregon – an early bud break, and long warm summer lead us to use all of our vineyard sources this year throughout Willamette Valley to create a stellar blend. Our 2016 Pinot Noir jumps out of the glass – with lively blue and black fruits on the nose, flavors of Bing cherry, black raspberry, spice, and just a touch of oak on the palate. The finish is long with depth and richness – characteristic of the great 2016 vintage. Enjoy this Pinot Noir with heartier fare throughout the course of the week, pairing with grilled meats and Portobello mushrooms – or pan seared polenta. 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. 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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## DUCK POND

*Savor this moment.*