

2016 ROSÉ OF PINOT GRIS

OREGON

Cases produced: 610
Appellation: Oregon
Vineyard sites: 96% Coles Valley Vineyard, 4% Delaney Vineyard
Blend: 94% Pinot Gris, 2% Pinot Noir, 4% Gamay Noir
Fermentation: 100% stainless steel fermentation.
No malolactic fermentation.
Final #s: Alcohol 14.1% - TA 0.53 g/100ml - pH 3.31
UPC: 768154231557

WINEMAKER'S NOTES

Our 2016 Rosé of Pinot Gris was crafted by destemming Pinot Gris, then allowing it to sit with its skins for six hours before pressing. Prior to bottling, small amounts of Pinot noir and Gamay were blended in to enhance texture and color, while shaping the excellent aromatics of the Pinot Gris. A crisp, and lively rosé with flavors of citrus, pear and strawberry on the palate, aromas of lilac and honeydew melon on the nose. This Rosé of Pinot Gris is destined to be a wine for all manner of summer fare, as an exceptional wine to pair with food, or simply chilled and enjoyed on the front porch.

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.

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