

2016 'HYLO VINEYARD' ROSÉ OF PINOT NOIR

WILLAMETTE VALLEY

Cases produced: 163
Appellation: Willamette Valley
Vineyard sites: Hylo Vineyard
Blend: 100% Pinot Noir
Fermentation: 100% Barrel Ferment in Neutral Barrel
No malolactic fermentation.
Final #s: Alcohol 13.5% - TA 0.65 g/100ml - pH 3.28
UPC: 768154231106

WINEMAKER'S NOTES

Our 2016 Hylo Vineyard Rosé of Pinot Noir was crafted by hand harvesting 3 tons of fruit from our Hylo Vineyard on the cool morning of September 28, 2016. We destemmed fruit directly to bins, and then allowed it to sit on skins for eight hours. Following this cold soak, we conveyed the fruit to press, pressing lightly, so as to not extract an excess of phenolics and tannin. The juice was then put down in neutral oak barrels, inoculated and allowed to ferment with two selected yeast strains. The resulting wine is a delicious, juicy rosé. It has a beautiful pink-red hue, aromas and flavors of strawberry cheesecake and ripe red raspberries with lively acidity on the finish. Enjoy throughout the summer season!

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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