

# 2017 'Umpqua Reserve' Pinot Noir

UMPQUA VALLEY, OREGON

Cases produced:	300
Appellation:	Umpqua Valley, Oregon
Vineyard sites:	Coles Valley Vineyard
Blend:	100% Pinot Noir
Fermentation:	Small 1.5 ton fermenters – 2 pigeage (foot treads) or 2 punchdowns daily for 14 days 30% Whole Cluster
Barrel Regime:	Aged in French Oak barrels – 15% new
Final #s:	Alcohol 13.9% - TA 5.3 g/L pH 3.51

## WINEMAKER'S NOTES

Our Coles Valley Vineyard, situated in the Umpqua Valley is a truly special site with several different soils and aspects, and a moderate climate that fully ripens Pinot noir each vintage. Planted to a mix of Dijon clones, the Umpqua Reserve blend is designed to be an approachable, yet serious introduction to our Coles Valley Vineyard, and in 2017 showcases five different vineyard blocks, mostly from the upper hillside. Due to the cooler vintage, rich fruit tones of black raspberry and dark cherries predominate, with subtle framing by 15% new French oak. Best enjoyed over the next 2-3 years. Bottled unfiltered and unfined.

## 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.*