



ONE TOE DUCK
2009 Pinot Noir

Technical Notes

Vineyard: Cost Vineyard

Appellation: Southern end of Eola – Amity Hills
Clone: PN 114
Harvest Date: 10/05/09
Tonnage: 2.65 ton
Brix: 24.8o
pH: 3.45
TA: 7.21g/L

Processing and Fermentation:

The fruit was cluster and berry sorted by hand. The must was then cold soaked for 14 days, during which I did 1 pump-over per day. I used BRL 97 yeast for fermentation. Fermentation took 10 days, and the must received 3 manual punch downs per day to increase skin contact and maintain a moist cap.

After fermentation the must was drain and pressed to tank. After 24 hours of settling, I racked it to 1 new, 1 once filled, 1 twice filled, and 2 neutral French oak barrels. The wine took 3 months to complete Malo-lactic fermentation, and received lees stirring weekly. May 5th 2010 the wine was racked off lees. The wine then aged for another 12 months before being racked to tank for filtration and bottling.

Finished Wine Analysis:

Production: 95 cases
Alcohol: 13.2%
TA: 5.425 g/L
Residual Sugar: < 0.05 g/L
pH: 3.73
FSO2: 23ppm