



ONE TOE DUCK
2008 Pinot Noir

Technical Notes:

Vineyard: Crawford-Beck Vineyard
Appellation: Eola Hills (Central Willamette Valley)
Clone: PN 114
Harvest Date: 10/28/08
Tonnage: 1.38 ton
Brix: 23.6o
pH: 3.22
TA: 7.61g/L

Processing and Fermentation:

The fruit was cluster and berry sorted by hand. The must was then cold soaked for 2 weeks, during which I did 1 pump-over per day. I used BRL 97 yeast for fermentation. Fermentation took 14 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 2 days of settling, I racked it to 1 new, 1 once filled, and one neutral French oak barrel. The wine took 2 months to complete Malo-lactic fermentation, and received lees stirring weekly. March 6th 2009 the wine was racked off lees. The wine then aged for another 6 months before being racked to tank for filtration and bottling.

Finished Wine Analysis:

Production: 68 cases
Alcohol: 13.2%
TA: 7.6 g/L
Residual Sugar: 0.34 g/L
pH: 3.80
FSO2: 34ppm