

CONSERVATION CUVÉE – LOT 5

OREGON

Cases produced: 200
Appellation: Oregon
Vineyard sites: Coles Valley Vineyard
Fermentation: Small lot fermentations in 1.5 ton bins.
Punchdowns twice daily for 8 days, after a 5 day cold soak.
Alcohol: 14.1% - TA 6.0 - pH 3.45
Release date: November 2017

WHAT IS CONSERVATION CUVÉE?

Duck Pond's Conservation Cuvée Pinot Noir is crafted using fruit from five of our six family's Oregon Estate vineyard sites. This limited-edition wine features the Ferruginous Hawk, one of Oregon's species currently threatened by loss of habitat due to human encroachment. For each bottle sold, \$5 will be donated to the Oregon Department of Fish and Wildlife's Conservation Program, which works to ensure healthy habitats for fish, wildlife, and people. Through this partnership, we hope to preserve Oregon's greatness for many generations to come.

WINEMAKER'S NOTES

Our Conservation Cuvée Lot 5 is a wonderful representation of Oregon Pinot Noir from the 2016 vintage. Ripe, rich and plush, this Pinot Noir provides ample fruit notes of blueberry, black raspberry, earth and spice on the nose and palate. While it best can be described as a medium-bodied Pinot Noir, this layered wine has balanced acidity and supple tannins that culminate in a long finish, hinting at its accessibility and age ability.

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DUCK POND

Savor this moment.