

2012 CONSERVATION CUVÉE

OREGON

Cases produced:	224
Appellation:	Oregon
Vineyard sites:	St. Jory, Hyló, Delaney, Coles Valley
Blend:	100% Pinot Noir from the 2012 vintage
Fermentation:	Closed top fermentation with three circulations per day; eight days of skin contact
Barrel regime:	Barrel aged for six months in French and neutral American oak.
Final #s:	Alcohol 13.5%
Release date:	January 2014

WHAT IS CONSERVATION CUVÉE?

Duck Pond's first-ever Conservation Cuvée Pinot Noir is crafted using fruit from four of our family's vineyard sites throughout Oregon. This limited-edition wine features the Western Meadowlark, one of Oregon's species of greatest conservation need. 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

The 2012 growing season was warm and dry throughout Oregon, creating optimum conditions for Pinot Noir. The Conservation Cuvée showcases a unique blend of fruit from our family's Willamette Valley and Umpqua Valley vineyards. Silky and sumptuous, this Pinot Noir is characterized by a rich garnet color, with flavors of supple red fruits which are complemented by aromas of earth and spice. Enjoy now or easily cellar 5-8 years.

VINEYARD NOTES

Our St. Jory, Hyló, and Delaney vineyards are located in the Willamette Valley AVA and are planted with the traditional Pommard clone. The Coles Valley Vineyard is located in the warmer Umpqua Valley AVA and is planted primarily to Dijon clones. This Pinot Noir combines the best aspects from each growing region with a distinct sense of the rich *terroir* of Oregon.

**For more information, please visit
www.duckpondcellars.com/conservation.**

DUCK POND

Savor this moment.