

# CONSERVATION CUVÉE – LOT 2

OREGON

Cases produced:	224
Appellation:	Oregon
Vineyard sites:	St. Jory, Hylo, Willow Creek, Delaney, Coles Valley
Fermentation:	Closed top fermentation with three circulations per day; eight days of skin contact.
Barrel regime:	Barrel aged for eight months in French and neutral American oak
Alcohol:	12.5%
Release date:	November 2014

## WHAT IS CONSERVATION CUVÉE?

Duck Pond's Conservation Cuvée Pinot Noir is crafted using fruit from several of our family's Oregon vineyard sites. This limited-edition wine features the Western Painted Turtle, 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 2013 growing was warm and dry until heavy rains before harvest in September presented challenges. To provide additional body and depth, a small portion of Oregon Syrah was added to complement the Pinot Noir from our various family-owned vineyard sites. The wine has aromas and flavors of pie cherry and raspberry, with cinnamon and toasted oak in the background, culminating in a well-rounded finish. Enjoy now or cellar for 2-5 years.

## VINEYARD NOTES

Our St. Jory, Hylo, and Delaney vineyards are located in the Willamette Valley AVA and are planted with the traditional Pommard clone. The Coles Valley Vineyard 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.

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# DUCK POND

*Savor this moment.*