

CONSERVATION CUVÉE – LOT 3

OREGON

Cases produced: 184
Appellation: Willamette Valley
Vineyard sites: St. Jory, Hylo, Willow Creek, Delaney, Coles Valley
Fermentation: Closed top fermentation with two circulations per day; eight days of skin contact.
Alcohol: 13.9%
Release date: November 7, 2015

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 Tufted Puffin, 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

Our Conservation Cuvée Lot 3 is brimming with bright red cherry and raspberry aromas coupled with classical earth overtones. This is a full-bodied Pinot Noir with supple tannins that culminate in a long finish.

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 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.

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DUCK POND

Savor this moment.