

Duck Pond Pinot Noir Willamette Valley

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: A blend of standout lots from our minimal intervention Pinot Noir program, all fruit was either sustainably farmed or tested and confirmed free of neonicotinoids and glyphosate. Grapes were 100% destemmed and cold-soaked for 3–5 days in stainless steel tanks to extract color and flavor. Fermentation occurred at low temperatures, with most lots using indigenous yeast, followed by malolactic fermentation and aging on French oak before blending. Crafted without added sugar, animal products, fining, or synthetic additives, and contains less than 100 ppm of sulfur dioxide

ALCOHOL BY VOLUME: 13.5%

ANNUAL PRODUCTION: 13,000 cases

THE STORY

Rooted in Oregon's Willamette Valley, Duck Pond Cellars has crafted sustainable, expressive wines for over 30 years. With a focus on purity, balance, and innovation, each bottle reflects the true character of Oregon's world-class terroir

PHILOSOPHY: At Duck Pond Cellars, we believe great wine starts with respect—for the land, the fruit, and the people who enjoy it. Rooted in Oregon, we craft sustainably made wines that reflect purity, balance, and a true sense of place.

BIOGRAPHY: Founded in 1993 in Oregon's Willamette Valley, Duck Pond Cellars crafts sustainably made wines that reflect purity, balance, and a true sense of place—earning recognition for quality, transparency, and a long-standing commitment to the land.

THE ADJECTIVES

OVERALL: Pure Oregon Expression

AROMAS / FLAVORS: Cherry blossom, ripe cherry, raspberry, with hints of walnut and toast

MOUThFEEL: Balanced, smooth with velvety finish

THE SELLING POINTS

Elegant, pure Pinot Noir from Oregon's Willamette Valley

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Roast Chicken, grilled salmon, Wild mushroom risotto

