

DUCK POND
**DUCK POND WILLAMETTE
VALLEY CHARDONNAY**

WILLAMETTE VALLEY • OREGON • UNITED STATES • NORTH
AMERICA

TECHNICAL DETAILS

The Estate

Duck Pond Cellars began growing fine Willamette Valley wine at our Dundee Hills winery in 1993. Since then we have farmed sustainably, crafting minimal-intervention wines that we hope faithfully reflect our unique Oregon climate, soil, and culture. For over 25 years, Duck Pond has been committed to farming the land sustainably and organically and using traditional winemaking techniques to craft pure, estate-driven wines.

Wine Making

A Certified Natural Path Production Wine in America by the Clean Label Project™ — a national non-profit with the mission to bring truth and transparency to food and consumer product labeling.

Food Suggestions

Pairs well with pork, rich fish such as tuna and salmon, vegetarian and poultry dishes.

TASTING NOTES

The nose is vivid and clean with refreshing notes of golden apple, Asian pear, and white peach. Minerality on the nose is marked by wet rocks, dust, and button mushrooms. On the palate, the wine echoes the fruit and earth tones with vibrance and freshness. Loads of apple and pear with the accent of earth and lees lingering on the long finish. Again there is very little oak influence on the palate, only delicate layers of cinnamon and spice that unfold as the wine warms in the glass. This wine is driven by purity of fruit and mineral character with oak and lees adding subtle complexity to the structure and background of the finished product.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Clean Label Project
- ABV%: 13.5
- Class: White

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STORY](https://duckpondcellars.com/pages/our-story)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

