

DUCK POND DUCK POND WILLAMETTE VALLEY PINOT NOIR

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

Duck Pond wines are organically farmed, hand-harvested, and artfully crafted, achieving 90pt. scores or higher in most recent vintages produced by our winemaker, Julia Cattrall. Duck Pond wines embody and reflect a steadfast commitment to farming sustainably and organically. Their vision is to produce quality wines that express the region's purest, most natural form, just as mother nature intended.

Food Suggestions

Pairs well with beef, veal, deer, venison, and poultry dishes.

TASTING NOTES

Dusty ruby color. Aromas and flavors of plum, cinnamon tea, sulfur, and iron-rich earth with a lightly tannic, crisp, dryish light-to-medium body and a polished, short-to-medium finish that presents accents of cocoa powder with moderate oak flavor. A floral and fragrant Pinot Noir.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Clean Label Project
- ABV%: 13.7
- Class: Red

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

