DUCK POND

DUCK POND WILLAMETTE VALLEY ROSE

WILLAMETTE VALLEY • OREGON • UNITED STATES • NORTH AMERICA

SCAN >>
More About This Wine

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 meaty and oily fishes.

TASTING NOTES

This 2020 Rosé presents aromas of supple alpine strawberry and Cara Cara oranges mixed with notes of cantaloupe and verbena. On the palate this dry Rosé displays red berries, lemon and melon with hints of white tea and elderflower, followed by a crisp and vibrant finish.

Pinot Noir grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

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

DUCKPONDCELLARS.COM/PAGES/OUR-STORY