

Duck Pond Pinot Gris Willamette Valley

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

WINEMAKING: Individual lots of Pinot Gris grapes were pressed and fermented separately at low temperatures to ensure freshness and aromatic intensity. Fermentation was halted to retain floral notes and fresh fruit character. Brief lees contact contributed richness and texture, helping build complexity and balance

ALCOHOL BY VOLUME: 13.0%

ANNUAL PRODUCTION: 10,000 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: Bright, Crisp & Authentically Oregon

AROMAS / FLAVORS: Key lime, pear, kiwi and honeysuckle

MOUTHFEEL: Refreshing acidity, clean with a dry finish

THE SELLING POINTS

Oregon-grown, sustainably crafted, Clean

AWARDS: 90pts James Suckling

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Grilled vegetables, seafood or Fresh salads