

Duck Pond Chardonnay Willamette Valley

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Chardonnay

WINEMAKING: Individual lots of Chardonnay grapes were pressed and fermented separately at low temperatures to ensure freshness and aromatic intensity in a mix of stainless-steel tanks and French oak barrels with an overall oak contribution of 10% new oak. Lees contact following malolactic fermentation contributed richness and mouthfeel, helping build complexity and balance.

ALCOHOL BY VOLUME: 12.5%

ANNUAL PRODUCTION: 8000 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 Elegance

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

MOUTHFEEL: Dry finish with lingering fruit, florals, and minerals

THE SELLING POINTS

Pure, crisp, and sustainably crafted

AWARDS: 93pts The Tasting Panel

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Great with roast chicken, crab cakes, or creamy pasta