

Duck Pond Pinot Noir Reserve Willamette Valley Natural Path

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPPELLATION: Willamette Valley

WINEMAKING: From our Reserve Pinot Noir program, the grapes were destemmed into small tanks, some with whole cluster inclusion, with a cold soak time between 3 and 5 days for extraction of color and flavor. The wine was fermented at low temperatures to promote flavor development and increase complexity; all of the lots were fermented with indigenous yeast. The wine underwent malolactic fermentation and spent 9 months in mixed French cooperage before being blended and bottled

ALCOHOL BY VOLUME: 13.9%

AGING: 9 months in mixed French Cooperage

ANNUAL PRODUCTION: 3600 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: Oregon Heritage, Elevated Craft

AROMAS / FLAVORS: Ripe bing cherries, blueberries & plum

MOUHTFEEL: Fresh acidity, velvety tannins, well balanced

THE SELLING POINTS

Small-lot Oregon wine with purity and depth

AWARDS: 92pts James Suckling

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Perfect with duck, wild mushroom risotto, or herb-crusted lamb

