

# 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

