DUCK POND

2021

DUCK POND WILLAMETTE VALLEY PINOT GRIS

WILLAMETTE VALLEY • OREGON • UNITED STATES • NORTH AMERICA

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 pork, spicy food, mushroom dishes, and cured meats.

TASTING NOTES

A beautiful expression of classic Willamette Valley wine, sourced from vineyards in Salem that promote low-yielding vines. Floral with great acidity and mouthfeel making for a dry, refreshing sipper. Notes of apricot, nectarine, lemon zest, grapefruit, elderflower, and minerals characterize the Duck Pond Willamette Valley Pinot Gris.

Pinot Gris grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About This Wine



ATTRIBUTES

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

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