



WASHOE VALLEY DUCK FARM

SONOMA COUNTY, CA



OUR STORY

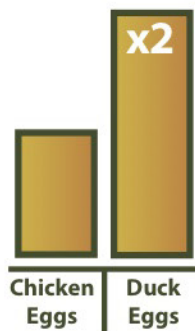
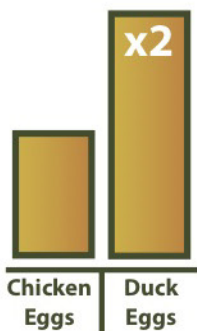
Upon Graduation from California Polytechnic State University In the spring of 2015, twenty-one year old Anthony Bordessa came home to expand his duck operation, Washoe Valley Duck Farm. As a third generation farmer, Bordessa and his families vision has always been to produce rich, delicious and sustainable **duck eggs** with high quality standards. Fresh Eggs produced by ducks free ranging in Organic Pastures, Grass Fed, and given No hormones or Pesticides.

FIND US AT YOUR LOCAL MARKET



DUCK EGGS

Duck eggs are valued for their higher percentage of protein, OMEGA 3, calcium, iron, folate, potassium, vitamins A, vitamin E, and vitamins B6 and B12. They are an alkaline producing food and are excellent in baking, giving extra lift to cake, soufflés, and more! Our duck eggs are ultimately rich... See what we are quacking about!



Choline: For liver health. One duck egg contains *twice* the amount as one chicken egg.
Nutrients: Duck Eggs contain *twice* the nutrient content as chicken eggs contain.

Over 12.8 grams of protein

More minerals and vitamins than chicken eggs!

OMEGA-3

SUPERIOR QUALITY



Ducks Raised On Organic Pastures



Free Range



Laid in Sonoma County



Grass Fed



No Pesticides
No Hormones