



2019 PINOT NOIR ALCHEMY

VINEYARDS	ALCOHOL	13.4%
100% Van Duzer Vineyards		
VINIFERA	TA	5.6 g.L ⁻¹
100% Pinot Noir		
113, 115, 663,	pH	3.51
Pommard		
	PRODUCTION	91 cases

THE VINEYARDS. Slightly cooler than normal temperatures and rainfall in the spring of 2019 gave way to a warm, dry August. The beginning of harvest was marked by a large amount of heavy rain, and then a period of cool weather. The wind from the Van Duzer corridor kept fruit dry and healthy until late in the season when October had unseasonably warm temperatures. Alchemy is sourced from some of our best blocks from the original plantings on the east side of the property. The harvest occurred between September 28th and October 7th.

WINEMAKING. Alchemy is the confluence of elements in nature, balancing each other to reveal the utmost purity. This wine follows that belief as we work in balance with nature to produce a wine of the highest pedigree. Produced in extremely limited quantities from our Estate in the Van Duzer Corridor AVA, this wine is created from select blocks, that transform when combined to create a treasured Pinot Noir. Alchemy is Van Duzer's expression of the singular essence of the vintage in a spellbinding wine of great complexity and refined balance. All lots that find their way into this wine are made in small lot fermentations ranging from 1-3 tons and carefully pressed in order to maintain ideal structure. The wine was aged in 50% new French oak for 11 months.

TASTING NOTES. Rich fruit aromatics dominate the nose of Alchemy, strawberry, blackberry, and plum fill the glass and have a strong presence on the palate. A savory black tea character comes together with a clove spiciness to add depth. The mouthfeel is round and full, but is balanced by fine grain tannin that provides a lasting finish.

VAN DUZER
VINEYARDS

VAN DUZER VINEYARDS
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