



Perched atop a windy knoll in the foothills of Oregon's coastal mountain range lies **Van Duzer Vineyards**, a **family-owned winery and estate vineyard** established in 1998 by **Carl and Marilyn Thoma**. Here, **82 acres** lie in the direct path of **cooling marine winds** that rush through a deep gap in the Coast Range known as the **Van Duzer Corridor**. The defining producer crafting **cool-climate Pinot Noir, Chardonnay, Riesling, Pinot Blanc, and Syrah wines** in the surrounding **Van Duzer Corridor AVA** (est. 2019), Van Duzer Vineyards offers **uniquely Oregon wines crafted by the wind**.



ROOTS

Carl and Marilyn Thoma helped open up a previously untapped corner of Oregon's Willamette Valley in 1998 when they chose a wild, beautiful, out of the way place as the future site of their estate winery and vineyard. The son of Oklahoma cattle ranchers, Carl became enamored with California's thriving wine industry in the early 1990s while he and Marilyn each pursued MBAs at the Stanford Graduate School of Business. Soon after, the pair fell in love with the Willamette Valley in Oregon where they would search for an ideal location for a family estate winery, settling on **82 acres of windswept hillside near Salem**, the state's capital.

While few vines had been planted in the immediate area prior to their arrival, there was something about that persistent breeze off the Pacific Ocean that convinced Carl and Marilyn the project was a risk worth taking. Instinct told them that **extraordinary wines could be produced in these challenging conditions**, and perhaps the **winds from the Van Duzer Corridor would become a defining influence** in the character of their future wines. Van Duzer Vineyards was founded in 1998.

Multi-talented business people, philanthropists, and art collectors and benefactors, the Thomas' would eventually found the Carl & Marilyn Thoma Art Foundation, recognizing the power of the arts to enhance lives and communities. The Foundation makes art collection-related grants and lends and exhibits its own collection, additionally funding scholarships to students in the greater Texas panhandle.

Marilynn Thoma crafted the art-forward, romantic aesthetic of Van Duzer's branding and marketing. Marilyn's passion for artistic expression and captivating visuals is represented throughout the brand and features collaborations with artists she admires.

VINEYARDS



Van Duzer Vineyards cultivates a total of six grape varieties and 14 different clones across a wide range of terrain and microclimates at its flagship estate, as well as the larger Willamette Valley.

The estate is planted to a variety of **heritage clones of Pinot Noir** (Pommard, Wädenswil, Mariafeld, Dijon 113, 114, 667, 777, 828), **Pinot Gris** (PG 146, PG 152), and **Syrah** (Hermitage 174, Syrah 877).

Officially designated in 2019, the **Van Duzer Corridor American Viticulture Area (AVA)** rests on shallow soils made of **volcanic basalt** from ancient lava flows, combined with **marine sedimentary rocks** and **alluvial deposits**. Van Duzer Vineyards' longtime **Vineyard Manager Bruce Sonnen became the driving force behind the effort** to achieve this new AVA designation.

Due west of the Van Duzer Estate, the Coast Range mountains lie in the distance, where just over the horizon, the **Pacific Ocean exerts her marine influence each afternoon around 2:00 p.m.**, when the west winds begin to blow. Neighboring to the south, the **Baskett Slough National Wildlife Refuge** is home to over 230 species of birds and native wildlife.

Van Duzer has preserved a **large, shaded savanna of primarily Oregon white oaks** on the east side of the property, providing natural habitat for wildlife, as well as a wind-break for its eastern blocks. To the north, the most prized rows of Van Duzer's Pinot Noir plantings slope into a westside bowl, where the wind blows the strongest.

Thoma Estate Vineyard

Acquired and cultivated by Van Duzer Vineyards since 2015, the Thoma Estate Vineyard lies atop the rich red volcanic soils of the Willamette Valley's Dundee Hills AVA. Whereas the Van Duzer Estate Vineyard is defined by wind, the Thoma Estate Vineyard is characterized by the soil's high iron content, which lends earthy, meaty qualities to the wines grown here.

Van Duzer Vineyards additionally sources grapes from **Bieze Vineyard** in the nearby Eola-Amity Hills AVA.

SUSTAINABILITY



Van Duzer Vineyards believes the highest level of fruit quality is achieved through **soil health, biodiversity in the vineyard, and responsible vine management. Diverse cover crops** help stabilize the soil and replenish nutrients, benefitting the overall health of the vines. **Irrigation is administered thoughtfully and sparingly**, and sometimes not at all.

In years when there is a need for added moisture, an **advanced stress monitoring system** is used to determine where to add water, and a precise amount is applied to the specific area. Since the vines get only what they need when they need it, the overall health of the vineyard has improved over time, increasing its resistance to pests and disease.

Certifications and Membership Organizations

Van Duzer Vineyards is **certified LIVE** (Low Input Viticulture and Enology), an Oregon organization that evaluates vineyards and wineries against a rigorous set of international environmental impact standards, as well as **certified Salmon Safe, and is a member of the International Organisation for Biological Control (IOBC)**, a voluntary body that promotes environmentally safe methods of pest and disease control across agricultural industries.

Van Duzer **works diligently with the National Fish and Wildlife Association** to help preserve the natural white oak savanna on the east side of the property, where vegetation is managed by a **grazing herd of heritage sheep**, and to attract and maintain populations of beneficial flora and fauna.

Fender's Blue Butterfly Stewardship



Van Duzer Vineyards has joined the National Fish and Wildlife Association and local conservationists at the Baskett Slough National Wildlife Preserve to **bring back a rare butterfly species, Fender's Blue, from the brink of extinction.**

The Fender's Blue butterfly prefers upland prairie landscapes like those surrounding the winery's estate, with grassy meadows of wildflowers dotted with great oak trees. These open landscapes rapidly disappeared after the turn of the 20th century, nearly wiping out the butterfly which requires cohabitation with a sole host plant, the rare Kincaid lupine.

An **early partner in the fight to restore Fender's Blue butterfly populations** beginning in 2008, **Van Duzer Vineyards continues to preserve a sacred upland prairie habitat among its Oregon white oak savanna** on the eastern slopes of the estate. Blackberry and scotch broom are **repeatedly mowed and managed by sheep**, a process that's **integral to the yearly regeneration of the native lupine** planted by Van Duzer's Vineyard Manager, Bruce Sonnen. Grazing is precisely timed to begin only after each year's short flight season for the Fender's Blue.

In 2013, the first Fender's Blue butterfly was found at the vineyard, a pregnant female, her eggs perfectly laid on a single lupine flower. In 2014, four butterflies were found at Van Duzer, in 2015, sixteen were identified, and populations continue to increase.

After the National Fish and Wildlife Association recorded a quadrupling of the Fender's Blue butterfly population in the Willamette Valley in 2022, it was downgraded from an 'endangered' species to 'threatened' due to collaborative conservation efforts. **It is only the second insect to have recovered in the history of the Endangered Species Act.**

WINEMAKING



Van Duzer Vineyards makes **elegant, wind-impacted expressions of Pinot Noir, Chardonnay, Pinot Gris, Pinot Blanc, and Syrah** wines driven by a finely-tuned balance of rich fruit flavors and fresh acidity.



Head Winemaker **Eric Misiewicz** blends his history of winemaking in diverse regions—in New York's Finger Lakes, in Spain and Australia, and at classic producers in the Napa Valley—with a passion for the challenging yet thrilling conditions at Van Duzer Estate vineyard. Enamored with fruitful, yet high-acid, and well-structured wines with inherent tension, **Eric understands how to maximize flavors in the Van Duzer Corridor AVA's high-risk, high-reward landscape.**

He has been Head Winemaker at Van Duzer Vineyards since the 2020 vintage. Eric is **focused on preserving freshness and acidity** in Van Duzer's white wines and a **pleasing phenolic profile** in its reds, natural compounds present in grapes and wine that can be formed and transformed during the winemaking process. The sensory experience of wine—its color, mouthfeel, and taste—are largely influenced by its phenolic compounds, hence his careful attention.

Van Duzer Vineyards' location lends itself well to Eric's preferred style of winemaking, though steadily rising temperatures call for an **ever-evolving approach** aimed at balancing increased ripeness with the structures like acidity and tannin which aid in the aging process.

Utilizing a **combination of whole cluster and destemmed fermentations, no more than 40% new French oak barrel aging** for reds, and prioritizing **lees aging** for whites, Eric crafts Van Duzer Vineyards' wines with a keen eye for quality and just the right balance of artistic flare.

WINES

BLOCK COLLECTION



A portfolio of the winery's ultra-premium bottlings, Van Duzer's Block Collection is focused on expressing the terroir of distinctive blocks across the estate vineyard; as well as unique clonal characteristics.

Also featuring site-driven wines from a few choice vineyards in the nearby Eola-Amity Hills, these are wines to savor, cellar, and serve for life's most special moments.

Flagpole Block Pinot Noir

Marked by a flagpole in the Van Duzer Estate, this block is steeply sloped and planted to the delicate Wädenswil clone. Vines here are immersed in west winds from the Pacific Ocean, pointing the flag east each afternoon as winds rush through. The resulting wines offer dark berry fruit character and unique hints of earth and cedar.

Westside Block Pinot Noir

This block's unique, bowl-like topography allows for greater heat retention during the growing season resulting in incredibly structured wines, deep and rich in flavor. Intense wind influences in the block produce grapes with slightly thicker skins, lending darker fruit notes to the wines born here.

Dijon Blocks Pinot Noir

A cuvée of multiple Dijon clone Pinot Noir plantings on the property known for lithe, elegant results, the Dijon Blocks Pinot Noir is reliably pretty, displaying bright fruit aromatics of blackberry and black cherry among secondary notes of coffee, cinnamon, cloves, and caramel when treated with oak. A beautiful food pairing wine.

Elemental Reserve Pinot Noir

An annual cuvée of the winemaker's favorite barrels from any given vintage, the Elemental Reserve Pinot Noir offers a snapshot in time and a reflection of the vintage's prime characteristics. The Elemental Reserve is a fascinating wine that tells a unique story with each release.

Bieze Vineyard Pinot Noir

Made with fruit sourced from the nearby Bieze Vineyard in the Eola-Amity Hills AVA, this site is still impacted by the Van Duzer Corridor winds, but not quite to the same extent as the vines at the Van Duzer Estate. Dried cherry, baking spices, and bright red raspberry flavors create an equally delicate and enticing aromatic profile.

ZEPHYRA COLLECTION



Zephyra, the goddess of the wind, is the namesake of Van Duzer's Zephyra Collection. Wines in this collection are honest, lively and approachable expressions of the winery's unique location and wind influences. These fresh, bright wines are meant to be enjoyed casually and convivially, without pretense and with every day delights.

Estate Chardonnay

Born of Chardonnay fruit grown at Thoma Estate Vineyard in the Dundee Hills AVA, the Zephyra Collection Estate Chardonnay enjoys a gentle kiss of oak and a brief period of aging on the lees, or spent yeast cells leftover after fermentation, which provides weight and a silky mouthfeel to this otherwise bright and refreshing Chardonnay.

Pinot Blanc

A genetic descendent of Pinot Noir, Pinot Blanc is often referred to as a rounder, softer, and more aromatic alternative to Chardonnay. Whole cluster pressed and aged on lees for one year, Van Duzer's luscious Pinot Blanc features notes of Asian pear, honeysuckle, and lemon zest balanced with hazelnut and brioche.

Pinot Gris

Sourced from the eastside “bowl” of the estate vineyard, Van Duzer ferments Pinot Gris in small cigar-shaped tanks, which help to preserve the grape’s delicate aromatics. The finished wine offers notes of apricot, honeysuckle, and fresh grass as well as a luxurious mouthfeel and long finish.

Rosé of Pinot Noir

Made of 100% Pinot Noir and via whole cluster pressing in the winery, Van Duzer’s Rosé is intensely aromatic, with notes of wild strawberry and intense raspberry mingle with a twist of guava and grapefruit for a wine that’s as refreshing as it is captivating.

Dundee Riesling

Grown at Thoma Estate in the Dundee Hills AVA, the Van Duzer Vineyards Dundee Riesling is off-dry, with a hint of sweetness held together with ample fresh acidity. Notes of ripe apricot, lemon, jasmine, and rose petal mingle in the glass.

Dundee Hills Pinot Noir

Intensely concentrated and typically revealing a dark ruby hue, the Dundee Hills Pinot Noir is micro-fermented in two-ton fermenters and gently punched down daily before being pressed. Typically aged in 40% new French oak for 11 months, this wine is well-structured but perfectly balanced.

Estate Syrah

A rarely-grown variety in the cool Willamette Valley, Syrah vines thrive at Van Duzer’s Estate Vineyard, particularly in warmer vintages. The vines were planted on the steepest, south-facing slopes which get long daytime sun exposure, producing smaller, more concentrated berries. The site’s daily wind influence offers optimum acidity balance and helps show off the delicate flavor profiles possible in cool-climate Syrahs like dried cherry, black currant, and strawberry laced with nutmeg, allspice, and white pepper.

HOSPITALITY



Nestled in the rolling hillsides of the Van Duzer Corridor AVA, roughly 60 miles south of Portland, lies the Van Duzer Vineyards **winery and Estate Tasting Room**, a warm and welcoming space with ample windows and expansive patios for enjoying the **360-degree view** of its vineyards and the surrounding foothills of the coast range.

The Estate Tasting Room welcomes guests year-round for tastings by appointment, as well as for glass and bottle purchases. **Walk-ins are accepted, but reservations are highly encouraged**, especially for the winery's thoughtfully-curated tasting experiences.

Van Duzer Tasting Experience

Ideal for groups of 1 to 6 guests, the Van Duzer Tasting Experience is an engaging introduction to the Van Duzer Vineyards portfolio of wines. Offered in 30-minute increments beginning at 11:00 a.m. each day and with a final seating at 3:30 p.m., guests receive the individual attention of a Van Duzer Vineyards wine educator and experience a variety of current release wines including the Zephyra and Site-Driven Collections.

60-90 minutes; \$20/person; 1 fee refunded for every 2-bottle purchase; [reservations](#) strongly encouraged.

Library Tasting Flight

A 90-minute tasting experience featuring wines from the Van Duzer Vineyards' library, this reservation-only tasting experience is paired with charcuterie and seasonally-inspired small bites. A journey through the lifecycle of Van Duzer's wines, the Library Tasting Flight offers guests the opportunity to taste wines that have been expertly aged for five or more years. A knowledgeable wine educator leads guests through the changing nature of wines laid down to age, the emerging secondary and tertiary flavor profiles common in such wines, and the growing conditions from vintages gone by that continue to influence the experience in the glass.

60-90 minutes; \$35/person; 1 fee refunded per 2-bottle purchase; offered daily [by appointment](#)



EVENTS

Van Duzer Vineyards produces a collection of annual wine releases and wine club receptions featuring the latest wine offerings and collaborations with local chefs and restaurants. Visit the winery's [event page](#) for upcoming event details.

Bookable Van Duzer Vineyards Nature Hikes are launching in summer 2024.

WINERY LOCATION & INFORMATION



Location:

11975 Smithfield Road
Dallas, Oregon 97338

Estate Tasting Room Hours:

Thursday - Monday, 11am - 5pm
Tuesday - Wednesday, private tastings by appointment

For more information, or to book a tasting appointment, please visit vanduzer.com.