



Dijon Blocks Pinot Noir 2022

Vintage Highlights

The 2022 vintage was marked by one of the coolest and wettest springs in the last 30 years. The cool, wet weather gave way to a warm summer and an unseasonably warm fall which made up for the lost heat at the beginning of the growing season. Our Alchemy blocks were harvested on October 20th.

Winemaking

Our 2022 Dijon Blocks is a blend of two different estate blocks which were handled in small lot fermentations. 667 makes a smaller portion of the blend and brings brighter red fruit and a little more edgy tannin quality. 777 makes a larger portion of the blend and is dark-fruited and rounder. In a cool vintage, like 2022, we opted for a larger portion of 77 to ensure a richer profile of the wine.

Tasting notes

Black cherry, sun-warmed strawberries and red plums make up the fruit component of the wine; while a hint of cocoa from the barrels adds a dark intensity to the wine. The tannins are ample, but well integrated, and the acid profile is clean and round.



Appellation

Van Duzer Estate
in the Van Duzer Corridor AVA

Composition

100% Pinot Noir

Clones

667,777

Production

168Cases

Alcohol

13.8%

pH. Level

3.52

