



Homestead 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 Homestead block was harvested on October 19th. This was the last vintage of our oldest and very special own-rooted Homestead block which we, sadly, ripped out due to phylloxera after the harvest.

Winemaking

Our Homestead block is one of the blocks we take the most care with in the cellar. We split Homestead into 3 different fermentations in 2022 to reflect the unique variations of the block. Each fermentation is small — around 1-3 tons — and punched down or pumped over depending on the need of the wine. After pressing, the wine is aged in 30% new French oak for 11 months prior to bottling.

Tasting notes

Our 2022 Homestead shows ripe fruit aromas of black cherry, plum and black raspberry on the nose. Rose and hibiscus notes support the fruit, while subtle notes of baking spice and coconut add a counter-point. The tannin profile is restrained and delicate and there is enough acidity to keep the wine fresh and interesting into the finish.



Appellation

Van Duzer Estate
in the Van Duzer Corridor AVA

Composition

100% Pinot Noir

Clones

Own-rooted Pommard

Production

116 Cases

Alcohol

13.8

pH. Level

3.59

