



Alchemy 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

Created with longevity and aging in mind, our Alchemy bottling was selected from Westside blocks in 2022, specifically from block 36 on the southwest side of our estate which is one of our more structured and red-fruited blocks. After gentle handling in small lot fermentations, the wine was aged for 11 months in 30% new French oak.

Tasting notes

Fruit notes of red cherry, strawberry and blueberry give way to a rich mix of coffee, cocoa and leather while subtle coconut notes add another layer of intrigue to the nose. The tannins, while prominent, are well rounded and this, combined with the fresh acidity make for a lingering, yet refreshing, finish.

Scores

91 Points from Vinous

"The 2022 Pinot Noir Alchemy is dusty and perfumed with wilted violets, dried black cherries and hits of sage. It possesses a balanced inner sweetness and soft contours, displaying ripe red and black fruits. A tart tinge of blackberry lingers on as this finishes gently tannic and with medium length."

-Eric Guido, Vinous, May 2024



Appellation

100% Van Duzer Estate

Composition

100% Pinot Noir

Clones

667,777

Production

122 cases

Alcohol

13.8%

pH. Level

3.58

