



# Flagpole Pinot Noir 2022

## Vintage Highlights

The 2022 vintage was marked by one of the coolest springs in the last 30 years. The cool weather gave way to a warm summer and an unseasonably warm September and October. The warm fall made up for the lost heat at the beginning of the growing season, everything just came into the winery a little late. Our Flagpole Block was harvested on October 16th.

## Winemaking

Our Flagpole Pinot Noir is always one of the blocks we take high care with in the cellar. The grapes were crushed into a small 5 ton fermentation vessel and cold soaked for close to a week prior to beginning fermentation. A mix of punch downs and pump overs were used in order to create the right texture. After pressing, the wine was aged in 30% new French oak for 11 months before bottling.

## Tasting notes

For a cool vintage our Flagpole shows a surprising amount of bright fruit character. A floral bergamot tone blends with cherry, strawberry, and raspberry. Subtle sweetness and vanilla notes from the oak help to elevate the fruit components. The wine is a soft and fine grained, but present tannin profile that blends nicely with refreshing acidity for a long finish.



### Appellation

Van Duzer Corridor AVA

### Composition

100% Pinot Noir

#### Clones

Wadenswil

### Production

125 cases

### Alcohol

13.8%

### pH. Level

3.62



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