



Van Duzer Pinot Gris 2024

Vintage Highlights

The 2024 growing season was classic in terms of temperature and precipitation but the fall was relatively warm creating the perfect conditions for classic Oregon freshness and fruit intensity without being overly ripe. In 2024, we included a small block from our Estate property in the Dundee Hills to increase the ripe fruit profile of the wine ever so slightly. The addition of fruit from this block balanced beautifully with the mineral-driven fruit from the Van Duzer blocks. The result is a wine that's both aromatically intense and crisp. Harvest took place between September 21st and October 11th.

Winemaking

Our Pinot Gris comes into the winery early in the morning and carefully protected from oxygen before the juice is racked into special cigar tanks. Our careful handling of the juice preserves the delicate aromatics of the fruit. While the cigar tanks tall and narrow shape allow for a cool and steady fermentation that preserves the bouquet of the wine. Our careful handling makes a wine that is packed with fruit flavor and a true expression of the vineyard.

Tasting notes

Our 2024 Estate Pinot Gris shows has an intense nose packed full of fresh fruit, showing Asian pear, grapefruit, honeysuckle, white peach, and nutmeg mixed with subtle hints of honeydew melon. Although dry, the fruit bouquet of the wine suggests a slight sweetness on the palate, but this is quickly balanced by a fresh and lively acid profile. The finish is long and mouthwatering.



Appellation

Van Duzer Corridor AVA

Composition

100% Pinot Gris

Production

2,275 cases

Alcohol

12.7%

pH. Level

3.25

