VAN DUZER
VINEYARDS

2021 BIEZE VINEYARD

Think **acid-driven** when you taste...

Vintage Highlights

The 2021 growing season began with a heat wave, but with the high elevation and deep volcanic soils at the Bieze property, the vines withstood the heat well. The remainder of the season remained warm, setting the stage for a great harvest. We source our fruit from Block 6 in the Bieze Vineyard, a Pommard block located on the east side of the property. Our Bieze block was harvested on October 7th.

Winemaking

Our Bieze Vineyard Pinot Noir is harvested early in the morning, carefully sorted, and then crushed into a small 5-ton open-top fermentation vessel. After a few days of cold soaking, the wine gently rises to fermentation temperature, where it is punched down by hand over the course of several weeks. Following pressing, the wine is aged in 35% new French oak for 11 months before bottling.

Tasting Notes

Higher elevation and volcanic terroir of the Bieze Vineyard are evident in the wine. Bright red fruit flavors of cherry, pomegranate, and strawberry are complemented by vanilla and baking spice from the oak. With its vibrant acidity, the wine offers a mouthwatering appeal, while fine-grained tannins elongate the finish.

Vineyard Bieze Vineyard
AVA Eola-Amity Hills
Production 224 Cases
Composition 100% Pinot Noir
Clones Pommard
Alcohol 13.8%
pH Level 3.51

93 Points Decanter

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE

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