VAN DUZER
VINEYARDS

2021 ELEMENTAL RESERVE

Think **structure** when you taste...

Vintage Highlights

The early 2021 growing season was a roller coaster. Heavy rains in the spring and into bloom helped the vines weather the heat wave at the end of June. However, the heat wave resulted in smaller-than-average berry sizes, which led to an intense concentration of flavor. Harvest occurred between September 16th and October 8th.

Winemaking

Our 2021 Elemental Reserve is a winemaker's blend, selected from some of the best parcels across the entire property. In 2021, the Dijon clones from the west side added structure and intensity, while the Flowers clone contributed dark color. The Pommard clone brought a delicate floral note and roundness. It was fermented in small 1 and 2 ton lots before being barrel aged for 11 months in 30% new French oak.

Tasting Notes

The Elemental Reserve opens with bright fruit aromas —red cherry, strawberry, and yellow peach. The oak profile is well-defined, with caramel and coconut notes complementing the fresh fruit character. On the palate, the barrel aging imparts a subtle richness in texture. The tannins are balanced yet firm, and the acidity is fresh and mouthwatering, creating an enticing finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 444 Cases

Composition 100% Pinot Noir

Clones 667, 777

Alcohol 13.8%

pH Level 3.65

92 Points vinous

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE

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