VAN DUZER
VINEYARDS

2021 FLAGPOLE

Think **savory** when you taste...

Vintage Highlights

A cool, wet spring gave way to a burst of heat in early June, which led to the development of tight, concentrated clusters. Our Flagpole block sits on a steep eastern hillside alongside the driveway. Planted to the Wadenswil clone, which is known for being a later-ripening variety of Pinot Noir, this block is harvested toward the end of the season. The Flagpole block was harvested on October 7th.

Winemaking

Our Flagpole Pinot Noir was hand-sorted upon arrival at the winery and then crushed into a 5-ton open-top tank for fermentation. After several days of cold soak, the wine underwent fermentation, with hand punch downs until pressing. The wine was aged for 11 months in 40% new French oak, specifically selected and toasted to emphasize subtle textural smoothness while having minimal impact on the wine's aromatics.

Tasting Notes

This Flagpole Pinot Noir reflects the unique characteristics of the Wadenswil clone, known for its stone fruit and floral aromatics. Ripe peach and rose aromas pair beautifully with notes of blackberry, blueberry, and baking spice. The tannins are fine-grained yet firm, balanced by a refreshing acidity that leads into a long, lingering finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 224 Cases

Composition 100% Pinot Noir

Clones Wädenswil

Alcohol 13.8%

pH Level 3.64

92 Points jamessuckling

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE

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