VAN DUZER
VINEYARDS

2021 HOMESTEAD BLOCK

Think **black cherry** when you taste...

Vintage Highlights

A cool, wet spring gave way to a blast of heat in early June, which led to the development concentrated clusters. Own-rooted vines tend to produce fruit with an elegant and delicate profile, a characteristic that was enhanced by the block's protection from the wind. The harvest window was long and ideal, allowing winemakers to pick at the perfect moment. The block was harvested on October 7th.

Winemaking

The Homestead block is one of the most carefully managed in the cellar. We split the Homestead block into four different fermentations, each with varying degrees of whole cluster inclusion to create distinct blending components. We blended in 10% whole cluster, adding tension to a block that showcases a delicate and elegant profile. The wine was aged for one year in 30% new French oak prior to bottling.

Tasting Notes

The 2021 Homestead opens with dark fruit notes of black cherry, blueberry, and black raspberry. These vibrant fruits are lifted by aromas of baking spice and vanilla from the oak. The wine is further accented by a delicate savory touch of leather and cocoa. On the palate, the wine has a round mouthfeel, with restrained tannins and a fresh acidity that adds tension and balance.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 244 Cases

Composition 100% Pinot Noir

Clones Own-Rooted Pommard

Alcohol 13.8%

pH Level 3.65

93 Points Decanter

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE

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