VAN DUZER
VINEYARDS

2021 WILLAMETTE VALLEY PINOT NOIR

Vintage Highlights

The 2021 growing season began with a significant heat spike in June, fortunately, the vines had plenty of water stored in the soil and managed the heat well. The growing season remained ideal after, with warm temperatures, followed by light rain during harvest. The warm season resulted in small berries, leading to a high concentration of flavor. Harvest took place between September 14th and October 8th.

Winemaking

Our 2021 Willamette Valley Pinot Noir is a blend from our two estate properties in the Van Duzer Corridor and Dundee Hills. The wines are harvested by individual block and fermented separately to capture each parcel at the peak of its quality. During fermentation, a combination of hand punch downs and pump overs is used. After pressing, the wine was aged for 9 months in 25% new French oak.

Tasting Notes

The 2021 Willamette Valley Pinot Noir reflects the character of the vintage—ripe and well-structured. Aromas of blackberry, ripe cherry, and blueberry are complemented by dark chocolate and clove notes from the oak. The mouthfeel is rich, yet balanced by the wine's bright acidity. Firm tannins provide a long, lasting finish.

Vineyard Thoma Vineyard & Van Duzer Estate

AVA Dundee Hills & Van Duzer Corridor

Production 8256 Cases

Composition 100% Pinot Noir

Clones Various

Alcohol 13.5%

pH Level 3.62

91 Points Wine Spectator

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