VAN DUZER
VINEYARDS

2022 ALCHEMY PINOT NOIR

Vintage Highlights

The 2022 vintage was defined by one of the coolest and wettest springs in the past 30 years. The cool, wet weather eventually gave way to a warm summer and an unseasonably warm fall, which helped make up for the lost heat earlier in the growing season. Our Alchemy blocks were harvested on October 20th.

Winemaking

Designed with longevity and aging potential in mind, our Alchemy bottling in 2022 was selected from Westside blocks. Specifically, from Block 36 on the southwest side of our estate, which is known for its structured, red-fruited character. After gentle handling in small-lot fermentations, the wine was aged for 11 months in 30% new French oak.

Tasting Notes

The wine opens with vibrant fruit notes of red cherry, strawberry, and blueberry, which give way to a rich blend of coffee, cocoa, and leather. Subtle hints of coconut add another layer of intrigue to the nose. While the tannins are prominent, they are well-rounded, and the wine's fresh acidity contributes to a lingering yet refreshing finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 122 Cases

Composition 100% Pinot Noir

Clones 667,777

Alcohol 13.8%

pH Level 3.58

91 Points vinous

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE

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