VAN DUZER
VINEYARDS

2022 BIEZE VINEYARD

Think **acid-driven** when you taste...

Vintage Highlights

The 2022 vintage was characterized by one of the coolest and wettest springs in the past 30 years. However, the cool, wet conditions 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 Bieze Vineyard Block, a high-elevation site dominated by volcanic soils, was harvested on October 20th.

Winemaking

The 2022 Bieze Vineyard harvest was split into two separate fermentations—one with 25% whole clusters and the other fully de-stemmed. The whole cluster fermentation imparts a more defined tannic structure and adds a savory complexity to the wine. After gentle fermentation in 2-ton vessels, the wine was aged in 30% new French oak for 11 months.

Tasting Notes

The wine's fruit profile is dark and focused, with dominant notes of blueberry and black cherry. Subtle hints of black tea and clove from the whole cluster fermentation are balanced by rich dark chocolate and coffee notes from the barrel aging. The wine displays a firm tannin structure from the whole cluster inclusion, along with medium acidity that adds to its structure.

Vineyard Bieze Vineyard

AVA Eola-Amity Hills

Production 321 Cases

Composition 100% Pinot Noir

Clones Pommard

Alcohol 13.8%

pH Level 3.47

91 Points vinous

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE

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