VAN DUZER
VINEYARDS

2022 DIJON BLOCKS

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

Vintage Highlights

The 2022 vintage was defined by one of the coolest and wettest springs in the past 30 years. This 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 Dijon blocks were harvested on October 20th.

Winemaking

The 2022 Dijon Blocks are a blend of two distinct estate blocks, each handled with small-lot fermentations. The 667 clone makes up a smaller portion of the blend, contributing brighter red fruit and a slightly more edgy tannin quality. The 777 clone forms a larger portion, offering dark fruit flavors and a rounder texture. In 2022, we opted for a larger proportion of 777 to ensure a richer profile.

Tasting Notes

The wine opens with vibrant fruit notes of black cherry, sun-warmed strawberries, and red plums, while a subtle hint of cocoa from the barrels adds depth and intensity. The tannins are ample yet well integrated, and the acidity is clean and round, providing a balanced finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 168 Cases

Composition 100% Pinot Noir

Clones 667, 777

Alcohol 13.8%

pH Level 3.67

90 Points vinous

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE

Van Duzer Vineyards ✶ 11975 Smithfield Rd, Dallas, OR 97338 ✶ (800) 884 1937 ✶ www.vanduzervineyards.com ✶ @vanduzervineyards