VAN DUZER
VINEYARDS

2022 FLAGPOLE PINOT NOIR

Think **savory** when you taste...

Vintage Highlights

The 2022 vintage was marked by one of the coolest springs in the last 30 years. The cool weather gave way to a warm summer and an unseasonably warm September and October. The warm fall made up for the lost heat at the beginning of the growing season, causing everything to come into the winery late. Our Flagpole Block was harvested on October 16th.

Winemaking

Our Flagpole Pinot Noir is always one of the blocks we take great care with in the cellar. The grapes were crushed into a small 5 ton fermentation vessel and cold soaked for a week prior to fermentation. A mix of punch downs and pump overs were used to create the right texture. After pressing, the wine was aged in 30% new French oak for 11 months before bottling.

Tasting Notes

For a cool vintage our Flagpole shows a surprising amount of bright fruit character. A floral bergamot tone blends with cherry, strawberry, and raspberry. Subtle sweetness and vanilla notes from the oak help to elevate the fruit components. The wine is a soft and fine grained, but present tannin profile that blends nicely with refreshing acidity for a long finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 125 Cases

Composition 100% Pinot Noir

Clones Wädenswil

Alcohol 13.8%

pH Level 3.62

90+ Points vinous

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE

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