VAN DUZER
VINEYARDS

2022 HOMESTEAD BLOCK

Think **black cherry** when you taste...

Vintage Highlights

The 2022 vintage was defined by one of the coolest and wettest springs in the last 30 years. An unseasonably warm fall, helped make up for the lost heat earlier in the growing season. Our Homestead block was harvested on October 19th. This marked the last vintage from our oldest, very special, own-rooted Homestead block, which we sadly had to be ripped out due to phylloxera after the harvest.

Winemaking

The Homestead block is one of the most carefully managed blocks in the cellar. In 2022, we split the block into three separate fermentations to highlight the unique variations within the site. Each fermentation was small—around 1 to 3 tons—and was punched down or pumped over based on the specific needs of the wine. After pressing, the wine was aged for 11 months in 30% new French oak prior to bottling.

Tasting Notes

The 2022 Homestead opens with ripe fruit aromas of black cherry, plum, and black raspberry. Subtle floral notes of rose and hibiscus support the fruit, while delicate hints of baking spice and coconut add complexity. The tannins are restrained and delicate, and the wine's vibrant acidity keeps it fresh and engaging through the finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 116 Cases

Composition 100% Pinot Noir

Clones Own-Rooted Pommard

Alcohol 13.8%

pH Level 3.59

LIVE CERTIFIED SUSTAINABLE

SALMON SAFE

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