VAN DUZER
VINEYARDS

2023 PINOT GRIS

Vintage Highlights

The growing season began with warm weather in May that led to an early June bloom. Consistently warm temperatures with little rain allowed for ideal ripening. Our Pinot Gris blocks are in an eastside 'bowl' which keeps them protected from the Van Duzer winds and helps to preserve the delicate and fruit forward aromatics. Our Pinot Gris blocks were harvested between September 19th and October 5th.

Winemaking

Our Pinot Gris comes into the winery early in the morning and is pressed cold. We carefully protect it from oxygen before the juice is racked into special cigar tanks. Our careful handling of the juice preserves the delicate aromatics of the fruit — while the cigar tank's tall and narrow shape allow for a cool and steady fermentation that preserves the bouquet of the wine. Our careful handling makes a wine that is packed with fruit flavor and a true expression of the vineyard.

Tasting Notes

Our 2023 Pinot Gris shows off aromas of ripe pear, white peach and apricot paired against floral notes of honeysuckle and a delicate hint of freshly cut grass. The wine has a pleasant roundness on the palate initially that is quickly followed by a crisp and fresh acid profile that makes for a mouthwatering finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 1,845 Cases

Composition 100% Pinot Gris

Alcohol 12.7%

pH Level 3.20

LIVE CERTIFIED SUSTAINABLE

SALMON SAFE

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