VAN DUZER VINEYARDS

2024 ESTATE PINOT GRIS

Vintage Highlights

The growing season had classic temperature and precipitation but the fall was warm, creating freshness and fruit intensity without being overly ripe. The addition of fruit from a block on our Estate property balanced well with the mineral-driven fruit from the Van Duzer blocks. This wine is aromatically intense and crisp. Harvest took place between September 21st and October 11th.

Winemaking

Pinot Gris is the first fruit we bring into the winery. It is protected from oxygen before the juice is racked into cigar tanks. Our careful handling preserves the aromatics of the fruit, and the cigar tanks tall and narrow shape allow for a cool and steady fermentation that preserves the bouquet of the wine.

Tasting Notes

This wine has an intense nose, showing Asian pear, grapefruit, honeysuckle, white peach, and nutmeg, mixed with hints of honeydew melon. Although dry, the fruit bouquet of the wine suggests a slight sweetness, balanced by a fresh and lively acid profile.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 2275 Cases

Composition 100% Pinot Noir

Clones Various

Alcohol 12.7%

pH Level 3.25

LIVE CERTIFIED SUSTAINABLE

SALMON SAFE

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