VAN DUZER
VINEYARDS

2024 RIESLING

Vintage Highlights

Sourced from our steepest north-facing block on our Dundee Hills estate, this riesling benefits from the cool exposure and extended ripening window. The warm, lingering fall of 2024 helped generate generous fruit tones, while the hallmark of the vintage elevated natural acidity; this ensured the wine remains poised, energetic, and beautifully balanced.

Winemaking

Our 2024 Riesling was among the final white varietals harvested, allowing for extended hang time and flavor development. After a gentle pressing, the juice was intentionally exposed to oxygen, an approach that softens phenolics while preserving the wines bright fruit purity. Fermentation took place in stainless steel at cool temperatures to enhance aromatic expression. The wine was bottled in January to capture its peak freshness and vibrancy.

Tasting Notes

The 2024 Riesling is a vivid expression of the vintage, offering a generous bouquet of kiwi, lychee, ripe pear, and orange marmalade, layered over a delicate note of honeysuckle blossom. On the palate, the richness of the ripe fruit is lifted by a laser-bright acidity, delivering a mouthwatering, juicy texture. The interplay of concentration and freshness leads to a long, refreshing finish.

Vineyard Thoma Vineyard

AVA Dundee Hills AVA

Production 129 Cases

Composition 100% Riesling

Alcohol 12.7%

pH Level 3.24

LIVE CERTIFIED SUSTAINABLE

SALMON SAFE

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