VAN DUZER
VINEYARDS

2025 ESTATE PINOT GRIS

Vintage Highlights

The 2025 growing season was nearly ideal. Warm, dry conditions in the early spring transitioned into a mild, warm summer with low rainfall. Budbreak occurred rapidly over just two days, leading to a slightly earlier and more condensed harvest. The result was fruit of exceptional quality. Our Pinot Gris is a blend of several vineyard blocks harvested between September 11th and September 20th .

Winemaking

Our Pinot Gris arrives at the winery in the early morning hours, where it is gently pressed cold and carefully protected from oxygen. The juice is then racked into our cigar-shaped tanks. This tall, narrow vessel allows for a cool, steady fermentation, preserving the wine's delicate aromatics and fresh fruit character. Thoughtful handling at every stage results in a Pinot Gris that is expressive and a true reflection of the vineyard.

Tasting Notes

The 2025 Pinot Gris opens with a bright, fruit-forward nose. Aromas of pear and white peach are layered with honeysuckle, jasmine, and a lift of fresh lemon. On the palate, the wine is light and refreshing, mirroring the aromatic profile. Lively acidity carries through to a long, clean finish highlighted by juicy citrus notes.

Vineyard Van Duzer Estate & Thoma Vineyard

AVA Willamette Valley

Production 1648 Cases

Composition 100% Pinot Gris

Alcohol 12.7%

pH Level 3.21

LIVE CERTIFIED SUSTAINABLE

SALMON SAFE

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