VAN DUZER
VINEYARDS

2025 ESTATE PINOT NOIR ROSÉ

Vintage Highlights

The 2025 growing season was nearly ideal. Early warm and dry conditions in the spring led to a rapid and uniform budbreak, occurring over just two days. Mild temperatures and low rainfall allowed for steady vine development and excellent fruit maturity. Harvest arrived slightly earlier than anticipated, resulting in a condensed picking window. The Pinot Noir designated for Rosé was harvested in a single pick on September 23rd, capturing vibrant acidity and pristine fruit character.

Winemaking

This Pinot Noir Rosé was crafted using whole cluster pressing, a gentle approach that yields a wine of light color, refined texture and soft rounded structure. Fermentation took place in our specialized cigar-shaped tanks, whose tall and narrow design allows for precise temperature control and minimal surface area. This environment preserves fresh fruit expression and fermentation aromatics, resulting in a Rosé that is vibrant and intensely aromatic.

Tasting Notes

The 2025 Pinot Noir Rosé shows aromas of sour cherry, raspberry, and strawberry, complemented by notes of yellow peach and violets. To balance the fruit forward aromatics the wine has a light acid driven body. This leads to a long and mouthwatering finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 881 Cases

Composition 100% Pinot Noir

Alcohol 12.7%

pH Level 3.28

90 Points Paul Gregutt's NW Wine Guide©

LIVE CERTIFIED SUSTAINABLE

SALMON SAFE

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