VAN DUZER VINEYARDS

2024 ESTATE PINOT NOIR

Vintage Highlights
2024 was an ideal growing season in many ways; plentiful spring rains gave way to an average summer. Harvest was extended over a longer rain-free period, making for an excellent window in which to pick. Fruit was rich and concentrated without becoming overly ripe. Harvest occurred between September 21st and October 2nd.

Winemaking
Our 2024 Estate Pinot Noir is made by blending together our two different Estate properties. The Van Duzer Corridor Estate brings a fresh and bright acid profile to the wine, while our Dundee Estate fills out the richer fruit component. Pinot Noir grapes are harvest at the peak of ripeness and fermented in small lots that are gently pumped over during fermentation. This creates a wine with a focus on a fruit forward nose, but a subtle and fine-grained structure. The wine is aged for 9 months on 25% new French oak prior to bottling.

Tasting Notes
Fruit aromas of ripe cherry, raspberry, and fresh Mt. Hood strawberry balanced against savory flavors of dried fall leaf and sage. Floral notes of rose water and chocolate notes from the oak round out the nose. The wine is bright, fresh, and lively on the palate with a fine-grained tannin that makes for a lasting finish.

Vineyard Van Duzer Estate & Dundee Hills Estate
AVA Willamette Valley
Production 4862 Cases
Composition 100% Pinot Noir
Clones Various
Alcohol 13.5%
pH Level 3.56

LIVE CERTIFIED SUSTAINABLE · SALMON SAFE

90 Points vinous

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