VAN DUZER VINEYARDS

2023 ESTATE PINOT BLANC

Vintage Highlights

The 2023 growing season was warm through the summer, followed by cooler weather and timely fall rains that allowed for balanced ripening and a harmonious blend of richness and freshness. Sourced from the eastern side of the estate—sheltered from hot afternoon sun and the Van Duzer winds—the Pinot Blanc retains vibrant acidity and purity. Harvest took place on October 1.

Winemaking

Hand harvested and direct pressed, the juice was allowed to gently oxidize, “black out,” to remove phenolics and bitter compounds. After settling, it was racked to neutral puncheons for barrel fermentation. Malolactic fermentation was avoided to preserve freshness, and the wine was aged on its lees for 10 months prior to bottling, building texture and complexity while maintaining lift and precision.

Tasting Notes

The 2023 Pinot Blanc opens with aromas of Asian pear, golden delicious apple, honeysuckle, toasted almond, and a hint of quince. The palate is vibrant and citrus-driven, with bright acidity carrying through a long finish. Extended lees aging lends a gentle roundness and texture.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 182 Cases

Composition 100% Pinot Blanc

Alcohol 12.7%

pH Level 3.19

LIVE CERTIFIED SUSTAINABLE

SALMON SAFE

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