VAN DUZER VINEYARDS

2024 DIJON BLOCKS

Think **fruit-driven** when you taste...

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. Both blocks 29 and 30 come from the west side of the estate. In 2024, Dijon Block 29 was harvest on October 4th and Block 30 was harvested on October 8th.

Winemaking

Our 2024 Dijon is sourced from 777 and 667 Pommard clones on the west side of the estate, where winds drive concentration in the tannin and fruit. 777 brings ripeness and bold fruit, while 667 brings freshness. Gentle fermentation management with pump overs in small lot vessels allows for careful extraction. After pressing the wine spent 10 months in 34% new French oak prior to bottling.

Tasting Notes

The wine shows ripe aromatics characteristic of the west side of the property. Aromas of sun warmed black cherry, strawberry, and cherry cola mix with more prominent oak aromatics of vanilla and caramel. The texture has a more firm tannin profile and plenty of bright acidity to make for a lasting finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 229 Cases

Composition 100% Pinot Noir

Clones 667 & 777

Alcohol 13.8%

pH Level 3.50

LIVE CERTIFIED SUSTAINABLE

SALMON SAFE

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