VAN DUZER VINEYARDS

2023 DIJON BLOCKS

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



Vintage Highlights

The 2023 growing season began with a typical spring and slightly warmer-than-average summer in the Van Duzer Corridor. As harvest approached, a series of autumn rains gently slowed ripening. This vintage of our Dijon Pinot Noir is sourced from Block 29, planted to clone 777 on the west side of the estate. The grapes were hand-harvested on October 1st.

Winemaking

Each vintage of our Dijon Pinot Noir takes on its own character, shaped by the season. In cooler years, we lean more heavily on Block 29, planted to clone 777, and the cool fall of 2023 led us to feature this block prominently. The fruit was fermented in small-lot tanks and handled with care to avoid over-extraction, especially given the naturally firmer tannins typical of the west side of our estate. After fermentation, the wine was aged for 11 months in 30% new French oak before bottling.

Tasting Notes

Dijon blocks consistently produce wines with generous fruit and depth—and the 2023 vintage is no exception. Aromas of fresh strawberry and Bing cherry unfold alongside notes of allspice, nutmeg, and caramel from the oak. A delicate violet nuance adds lift and elegance. On the palate, the wine is structured yet balanced by lively acidity, leading to a crisp, mouthwatering finish.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 236 Cases

Composition 100% Pinot Noir

Clones 777

Alcohol 13.8%

pH Level 3.59

92 Points Decanter vinous Paul Gregutt's NW Wine Guide©

LIVE CERTIFIED SUSTAINABLE SALMON SAFE

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