VAN DUZER VINEYARDS



2023 FLAGPOLE PINOT NOIR

Think **savory** when you taste...

Vintage Highlights

The 2023 growing season unfolded with a steady, seasonable spring followed by a slightly warmer than average summer. As autumn approached, a sequence of well timed rain showers eased the pace of ripening across the estate. Flagpole Block, always among the last blocks to be picked due to the slow maturing of Wädenswil clone, reached its ideal balance of flavor and phenolic maturity by harvest on October 7th.

Winemaking

Sourced from the sheltered eastern side of the estate. In the cellar, extraction is handled with restraint: gentle pump overs guide a soft, measured fermentaion, and pressing occurs slightly earlier than with other blocks to maintain harmony. The wine was matured for 11 months in 30% new French oak, with a focus on long, light-toast barrels selected to honor the clone's delicate floral character.

Tasting Notes

The 2023 Flagpole Block Pinot Noir opens with rose hip, violet, and bergamot, layered over hints of sage. Expressions of cherry and raspberry carry through on the palate, accented by subtle touches of caramel and clove from its time in oak. Firm tannins leave a vibrant, mouthwatering acidity, creating a tension that drives the wine's long finish. The result is a Pinot Noir of poise, aromatic refinement, and enduring structure.

Vineyard Van Duzer Estate

AVA Van Duzer Corridor

Production 167 Cases

Composition 100% Pinot Noir

Clones Wädenswil

Alcohol 13.8%

pH Level 3.57

93 Points Decanter vinous

92 Points JAMESSUCKLING.COM

91 Points PG REVIEWS · NEWS · OPINION PAULGREGUTT.SUBSTACK.COM

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