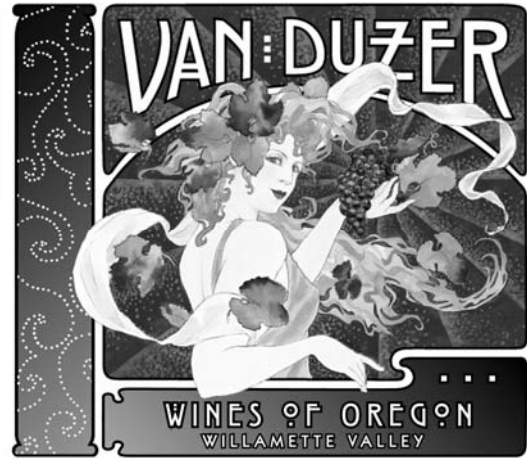


**Oregon Wines
given character and meaning
by the Gentle West Wind.**

Temperate Pacific air is channeled through the Van Duzer Corridor into Oregon's Willamette Valley at the close of summer evenings. At the mouth of the corridor is our hillside vineyard where the microclimate of warm days and cool nights affects the ripeness, complexity and structure of the grapes. We are able to achieve purity of fruit and texture of our Pinot Noir and Pinot Gris along with elegance and balance. The wines are well-suited for consumption with food, age-worthy, and reward those who are patient.



ZEPHYRA

Greek Goddess of the West Wind

Beginnings

Van Duzer Vineyards was purchased by Carl and Marilyn Thoma in 1998. Their desire to continue farming the 21-year-old vines planted to Pinot Noir and Pinot Gris while gradually upgrading and improving the vineyard practices through sustainable agricultural practices and winemaking. The estate vineyard lies within the Willamette Valley AVA, west of the Eola Hills and Salem, and 60 miles south of Portland.

Planting Vineyards

Pinot noir predominates in the 77 acre vineyard. Nine different clonal varieties of Pinot Noir are grown including Pommard, Wädenswil, and Dijon 777/667/113/115. Two clones of Pinot Gris in the more eastern reaches of the vineyard benefit from full sun exposure from sunrise to sundown. The hillside elevations range from 250 to 450 feet above the valley floor with well-drained, loamy silt-stone, Chehulpum soils. The vineyard is planted to 9 x 4 spacing and VSP trellising to improve light penetration, spray coverage, disease resistance and induce moderate stress in the vines. Van Duzer wines are 100% estate fruit.

Farming Practices

Van Duzer Vineyards is a member of LIVE, Inc. (Low Input Viticulture and Enology) and has received the right to use the term "integrated production". The vineyard maintains high biological diversity with strict accordance to the international standards set by the organization. It promotes minimizing agricultural chemicals and fertilizers in conjunction with an Integrated Pest Management program.

Climate

Because of its location at the mouth of the Van Duzer Corridor, summer temperatures in the vineyard drop sooner in the afternoon than in the vineyards to the north or south by 13 degrees. Lower temperatures extend hang time of the clusters during the ripening process, allowing physiological ripeness and balance to sugar, acid and flavor. Average annual precipitation is about 50 inches. Region 1 climate is characterized by warm, wet winters and hot, dry summers, suited for Pinot Noir and Pinot Gris.

Owners

Carl Thoma is managing partner of Chicago-based Thoma Cressey Equity Partners. He has been acknowledged in *Fortune*, *The Wall Street Journal* and *Business Week* for his leadership in forming new companies in industries undergoing consolidation. Marilyn Thoma is known in Chicago for her leadership roles with Chicago Shakespeare Theater and Chicago Humanities Festival. The Thomas' enthusiasm for wine began 30 years ago when they both attended Stanford University to study for their MBAs.