

VAN DUZER VANE

S U M M E R • 2 0 0 6

INSIDE

Construction Nears Completion

This roofing worker ignores the awesome view to nail down the last section of roof on Van Duzer's new winery.



Recent Reviews

90

Stephen Tanzer's
International
Wine Cellar

Early reviews of 2004 Estate Pinot Noir note power and concentration.

Featured Restaurant: Song O' Sixpence, Winnetka Illinois

Gourmet take-out food and eatery enlivens Chicago's North Shore.



Song O' Sixpence

Taste Trials Determine Final 2005 Blends

The Van Duzer tasting team worked through 60 barrel samples of Pinot Noir on May 13 to formulate the final 2005 Estate Pinot Noir blend and designate four block designates. After blending, the wine will go back into French oak barrels for four more months aging before the 2005 Estate Pinot Noir is released for sale in spring, 2007. The 2005 block designates will benefit from an additional six months aging before they are released in September, 2007.

The tasting trials are a critical decision point for Van Duzer because, until the blending trials, the wine produced from each of nine Pinot Noir clones, each vineyard block, and multiple harvest dates is processed separately through the fermentation and cellaring process. As they evaluated the potential contribution of each wine lot, the winemaker and experienced tasters worked toward a balance of flavors, structure,



WINEMAKER JIM KAKACEK presided over taste trials of 60 barrel samples of 2005 Pinot Noir in May. The annual spring ritual determines the final Estate Pinot Noir blend and identifies the vineyard blocks that produced exceptional wines deserving of their own labels.

continued next page

Zephyra a Bit Player in Colbert Report

Van Duzer racked up considerable on-air time during the April 6 broadcast of the Colbert Report on the Comedy Central cable channel. U.S. Congresswoman Darlene Hooley (D) of Oregon's Fifth District was interviewed by Steven Colbert in a segment of the regular feature, "Better Know Your District." Throughout the interview, the framed poster of the Van Duzer label was visible in the background.

In Colbert's questioning of Hooley, he encouraged the five-term representative of Oregon's Portland-to-Salem corridor (that contains the Willamette Valley) to acknowledge that she exercised the Oregon law authorizing the medical use of marijuana. Despite the unorthodox interview format, Representative Hooley handled the questioning in good humor and managed to convey the challenges of her mixed urban and agriculture region.



**U.S. Rep. (D)
Oregon
Darlene Hooley**



PERCHED NEAR THE TOP OF THE OAK KNOLL on the Van Duzer estate, the new winery is visible as visitors approach from Hwy 22. Winemaking operations were relocated to the new winery facility just after Memorial Day.

Taste Trials, *continued from front page*

colors and aromas that will create the strongest blend within the winery's signature style. The final estate blend totaled 8500 cases, a welcome increase following the low 2004 yields experienced by Van Duzer and other Oregon winemakers.

Van Duzer calls on its winemaker, vineyard manager, winery owner Carl Thoma and long time wine consultant Reed Bramlett to call the shots on the final blend. The group brings to the job a working knowledge of the vineyard and a collective sensory recall of previous vintages and the output of individual vineyard blocks over time.

"Our goal in the tasting process, like a chef opening the spice cabinet, is to taste and balance the sensory qualities of multiple ingredients," said winemaker Jim Kakacek. "At this point, the 2005 Pinot Noirs seem every bit as fruity and rich as the 2004s, but with an elegance and refinement that reminds me more of 1999"

Move In Day for Barrels, Tanks

Van Duzer occupied the working end of its new winery just after Memorial Day. Wine making equipment, tanks and barrels were transported up the hill and positioned in the fermentation and barrel rooms. "Our plan is to break in the new space prior to harvest and do the heavy hauling when we have the least amount of bulk wine and bottled goods on hand," explained winemaker Jim Kakacek in advance of the move.

Participants in Oregon Pinot Camp will be the first group to visit the facility for a staging of an educational panel on June 26. The new tasting room operation will be finished over the summer and ready to receive visitors in late summer. For now, the existing tasting room remains in full operation and welcomes guests daily 11 to 5.



TEMPERATURES IN THE BARREL ROOM AND FERMENTATION AREA will be held constant with very little expenditure of energy by the thick walls of the building and its position deep into the surrounding hill. A blue two-inch layer of foam, sandwiched between concrete slabs, serves as a buffer to the dissipation of inside temperatures and the transference of outside conditions.



A HIGH CEILING AND LONG VIEWS TO THE WEST distinguish the tasting room. The group here stands where casual seating will accommodate visitors who wish to relax over a glass of wine.

2004 Block-Designates Readied for Fall Release

Top ratings in recent years have raised expectations for the Van Duzer 2004 block-designated Pinot Noirs, now scheduled for release on September 1. Aged for 20 months, the three wines in the block-designate portfolio are showing the lush fruit and weighty body that typify the 2004 Estate Pinot Noir released earlier this year.

WHAT'S NEXT FOR THESE AWARD WINNING SINGLE-VINEYARD PINOT NOIRS?

FLAGPOLE BLOCK

- 2004 Release date: September 1
- 2003 '90' *Wine Spectator*
- 2002 'Long, gentle tannins. I love these wines.' *Kansas City Star*
- '91' *Wine Spectator*

HOMESTEAD BLOCK

- 2004 Watch for release: September 1
- 2003 '89' *Wine Spectator*
- 2002 'Big, warm, opulent...', *Northwest Palate*
- '92' *Wine Spectator*

DIJON BLOCKS

- 2004 Coming soon!
- 2003 '92' *Wine Spectator*
- 2002 "Deep cherry and leather..." *Sunset*
- "Velvety beauty... ripe black cherry..." *Bon Appétit*



NEWS OF RECENT REVIEWS

Tulsa Philbrook Wine Experience

Cult wines and prime aged beef will raise to new levels the dining experience for the guests of Tucker Link who entered the high bid on the Van Duzer-Ranchers Club auction package at Tulsa's Philbrook Museum Wine Experience May 6. Van Duzer owner Carl Thoma pledged to pull California cult wines from his personal wine cellar to accompany Van Duzer's own block-designate Pinot Noirs. Jim Barnard, manager of the new Ranchers Club, upper right, will host the group.



Taste of Vail

Chef Kelly Liken, having quickly established her credentials among first rate Vail restaurants, nailed down another prize at the 2006 Taste of Vail, where she outbid the competition for an etched 3-Liter bottle of Van Duzer 1999 Barrel Select Pinot Noir. She is shown here with Rick Colomitz, her husband and sommelier of Kelly Liken restaurant, and Carl Thoma.



Pinnacle Wine Tasting in Atlanta

Georgia wine professionals Greg Gibbs, left, sales manager for Pinnacle, and Michael Bishop of Green's Package Stores, paused for a moment with Van Duzer's Tanna Massar Kutz..

RECENT REVIEWS

Van Duzer 2004 Estate Pinot Noir



May-June, 2006

"Dark, ruby-red. Deep, concentrated nose exudes pungent scents of cherry, damson plum, tobacco, dark chocolate, dry-aged beef and violet. Distinctly wild and gamey, with intense cherry, dark berry, anise and iron

flavors supported by serious structure. This **attention-grabbing, earthy, sweet wine** demands full-flavored fatty dishes."

"Snap this one up quickly It's the best Willamette Valley Estate from Van Duzer ever....a better wine than the 91 point rated (WS) 2003 vintage.

Oregon's 2004 vintage was more balanced than 2003, and Jim works his magic here to get every bit of oomph out of Van Duzer's Estate Vineyard."



January, 2006

Van Duzer 2005 Estate Pinot Gris

"Refreshment in a bottle. Light, crisp, with bright peach, juicy green apple and honeyed citrus fruit. Come on 80 degree days!"



March, 2006



A NIGHT TO REMEMBER, DENVER

Morton's hosted a wine tasting fundraiser April 10 for Tennyson Center for Children and Third Way Center for young people and their families. Susie Wargin, 9News Morning Sports anchor, stopped by to try Van Duzer's spring releases with Tanna Massar Kutz.

Out and About



Wine tastings are a great way to learn about winemaking and develop your palate. Come see us at the following events at the vineyards and around the country.

In Oregon

June 24-27 Oregon Pinot Camp,



Every year 50 wineries invite members of the trade to Oregon to share their passion and knowledge of the region's Pinot Noir. This year Van Duzer's winemaker will participate in a panel on different styles of Pinot Noir, hosted at our newly completed winery. www.oregonpinotcamp.com

July 28-30 International Pinot Noir Celebration, McMinnville



Festive and friendly, IPNC is often described as "summer camp" for pinot-lovers. Van Duzer is proud to be among the featured wineries. <http://ipnc.org>



Wine, Wit & Wisdom

The Society of Wine Educators will pay a visit to Van Duzer July 11 to learn the ins and outs of winery design. The group will tour the new winery as part of its professional education conference.

Around the Country

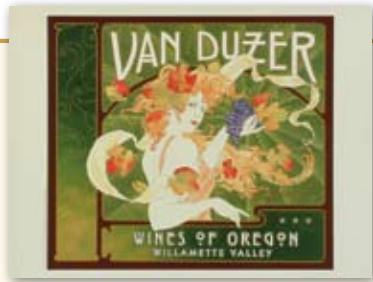
June 16-18 Aspen Wine & Food Classic



The Wine & Food Classic returns to the Rockies this summer for a weekend of wine tastings and culinary demonstrations from world-class chefs. www.foodandwine.com/ext/classic

Sept. 27-Oct. 1 Santa Fe Wine & Chile Fiesta

Local restaurants pair southwestern cuisine with wines from around the world. www.santafewineandchile.org



In Fine Kitchens and Congressional Offices Everywhere

When Oregon Rep. Hooley was interviewed by Steven Colbert, the Van Duzer poster that hangs in her office was on display. The fine art poster of the Van Duzer Zephyra measures 18 in. X 24 in. and can be ordered online at www.vanduzer.com or by calling the tasting room.

Do You Know the Source of the Wine You Drink?

Be an informed consumer with a heavy duty, 18 in. X 24 in. scale map of Van Duzer's 75-acre estate. The location of block-designate Pinot Noirs and the plantings of different grape clonal varieties are fetchingly identified. A popular item with restaurant chefs and only \$12.



... THIRSTING TO TRY ...

	12/750ML	
2004 ESTATE PINOT NOIR • TANZER 90	___ \$28/bottle	___ \$336/case
Great concentration and balance.		
2003 FLAGPOLE BLOCK PINOT NOIR • WS 90	___ \$38/bottle	___ \$456/case
Elegance from our steepest vineyard.		
2003 HOMESTEAD BLOCK PINOT NOIR • WS 89	___ \$38/bottle	___ \$456/case
Pommard grape shows its complexity.		
2003 DIJON BLOCKS PINOT NOIR • SOLD OUT	___ \$38/bottle	___ \$456/case
Exotic spice accents rich fruit flavors.		
2005 ESTATE PINOT GRIS • NEW	___ \$16/bottle	___ \$192/case
Refreshing fruit flavor.		
2005 ESTATE PINOT NOIR ROSÉ • NEW	___ \$15/bottle	___ \$180/case
Strawberry sweetness without the sugar		

Credit card orders may be placed:

- online at www.vanduzer.com
- faxed to (503) 623-4310
- phoned to Kathy Fiebig (800) 884-1927

Mail orders to:

11975 Smithfield Rd, Dallas, OR 97338

Shipping Charges for FedEx/UPS 3-5 day service

	Pacific	Cntrl/Mtn	Eastern
1 – 3 Bottles	\$18	\$22	\$32
4 – 6 Bottles	\$26	\$32	\$46
7 – 11 Bottles	\$32	\$46	\$60
12 or more	FREE	FREE	FREE



TOTAL QUANTITY	_____ Bottles	_____ Cases
WINE TOTAL	\$ _____	\$ _____
SHIPPING TOTAL	\$ _____	
GRAND TOTAL	\$ _____	

Only adults 21 years of age or older may purchase and receive wine. ID showing proof of age is required upon delivery. All wine is sold in Oregon and title passes to the buyer in Oregon. We make no representation to the legal rights of anyone to ship or import wines into any state or country outside of Oregon. By placing an order, you authorize us to act on your behalf to engage a common carrier to ship your order to you. We are able to ship to CA, CO, IL, IA, ID, FL, MI, MO, NC, NH, NM, NV, NY, OH, OR, TX, VA, WA, WI, WV and MN (phone orders only).



11975 Smithfield Road
Dallas, Oregon 97338
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800.884.1927

Shooting the breeze
about vines and wines.

Recent Reviews

Van Duzer
2004 Estate Pinot Noir

90

Stephen Tanzer's
International Wine Cellar



FEATURED RESTAURANT

Song O' Sixpence on Chicago's North Shore



The purveyor of specialty foods and wines in Winnetka, Illinois, offers one of the best take-out counters in Chicago, inspired catering, and a delightful place to meet friends for a bite to eat. Owners Sarah Anderson and Robin Taylor prepare a tasty version of grilled salmon that is good warm or at room temperature. Try it with either Van Duzer's Estate Pinot Gris or Estate Pinot Noir

Asian Salmon

- 8 slices of fresh salmon filet (6-8 oz. servings each)**
- 1 Jar Tamari (6 oz.)**
- 1½ cups brown sugar**
- 3 Tbsp fresh ginger, peeled and finely chopped**
- 1 cup olive oil**
- 2 Tbsp thyme**
- 2 Tbsp fresh garlic, peeled and finely chopped**

Toss salmon slices with all of the marinade ingredients several times until thoroughly coated. Cover tightly and refrigerate over night, if possible, or for at least 6 hours, tossing to coat the flesh side of the salmon frequently. Set the salmon on a very hot grill just long enough to mark the fish, then remove quickly. The sugar will melt and cause the salmon to stick if left too long. Finish in a 450° oven, uncovered, for 10 minutes, then serve. The sugar should be slightly caramelized on the fish when it is done. The salmon can also be grilled hours before serving, then finished in the oven at the last minute, or served immediately. The salmon can also be prepared solely in the oven, if grilling is too complicated. The oven must be hot (450°) and preheated for at least half an hour.