

2017 PINOT NOIR DIJON BLOCKS

 VINEYARDS
 ALCOHOL
 13.3%

 100% Van Duzer Vineyards
 TA
 5.7 g.L-1

 100% Pinot Noir - 40% Dijon 115
 pH
 246 cdses

 30% Dijon 777
 PRODUCTION

THE VINEYARDS. After a normal spring with optimum temperature and rainfall, nature decided to test our nerves with a dry, warm summer and a handful of heat spikes. Toward the end of July, the Willamette Valley was surrounded with wildfires, and the layer of smoke worked in our favor by shielding the clusters and preventing sunburn. Luckily, the timing of smoke did not lead to smoke taint in our fruit or finished wine. As harvest concluded, mild temperatures allowed crafting wines with balanced alcohol, acidity and intense aromatic expression.

Optimally ripe clusters were picked through the early cold morning hours by hand from Sept 27th to Oct 14th

WINEMAKING. The Dijon block blend is an exciting process for our winemaking team as it allows them to assemble different clones to craft a complex wine striking balance between aromatics and structure. Each clone was fermented separately into single lots to maximize individuality, gently handled throughout the harvest and the winemaking process to preserve varietal and quality expression. Small amounts of whole cluster fruit were left intact in the fermenters to add subtle and complex layers of spices to the finished wine.

Twice daily punchdowns were reduced toward the end of fermentation to achieve a balanced structure. A 7 day post maceration was applied to insure a

TASTING NOTES. The nose displays layers of dark red fruits ranging from bing cherry to blackcurrant vibrating against sensual floral notes of rose petals. Complex notes of earthy forest floor and fresh mushroom contrast against jasmine black tea and woody notes of cedar wood while licorice stick and spicy notes from whole cluster fermentation brings refinement and noblesse to the bouquet.

A luscious entry leads to a bright midpalate with firm and silky tannins. The juicy and lengthy finish displays mouthwatering cherry notes and layers of spices melting around savory flavors of Graham crackers, brown sugar and cola.

