

2018 PINOT NOIR ALCHEMY

ALCOHOL	13.7%
TA	$5.7 g.L^{-1}$
рН	3.54
PRODUCTION	99 cases
	TA pH

THE VINEYARDS. An early budbreak gave way to a warm summer. Ideal conditions during the growing season led to a smooth harvest period in the fall, resulting in wines of ideal ripeness and distinctive quality. Alchemy is sourced from some of our best blocks from the original plantings on the east side of the property. The harvest occurred between October 3rd and 9th.

WINEMAKING. Alchemy is the confluence of elements in nature, balancing each other to reveal the utmost purity. This wine follows that belief as we work in balance with nature to produce a wine of the highest pedigree. Produced in extremely limited quantities from our Estate in the Van Duzer Corridor AVA, this wine is created from select blocks, that transform when combined to create a treasured Pinot Noir. Alchemy is Van Duzer's expression of the singular essence of the vintage in a spellbinding wine of great complexity and refined balance. All lots that find their way into this wine are made in small lot fermentations ranging from 1-3 tons and carefully pressed in order to maintain ideal structure. The wine was aged in 40% new French oak for 18 months.

TASTING NOTES. Rich fruit aromatics dominate the nose of Alchemy, strawberry, blackberry, and plum fill the glass and have a strong presence on the palate. A savory black tea character comes together with a clove spiciness to add depth. The mouthfeel is round and full, but is balanced by fine grain tannin that provides a lasting finish.

