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Gold Club March 2026

Van Duzer 2022 Dijon Blocks Estate Pinot Noir Dallas, Willamette Valley, Oregon

About the wine: In 1998, Carl and Marilyn Thoma helped open a new frontier of Oregon's Willamette Valley when they chose a wild, beautiful, out-of-the-way place, where the winds blew just right. Perched upon a windy knoll 2 miles down a dirt road in Dallas, Oregon (no not Texas ... this is Oregon) about an hour away from just about anywhere, you'll find Van Duzer Vineyards. Eighty-two acres lie in the direct path of cooling marine winds that rush through a deep gap in the Coast Range—its namesake Van Duzer Corridor. Over the last 25 years, their intuition and risk-taking has paid off, producing world-class wines that are nuanced and expertly balanced with lightness and intensity. Dijon blocks consistently produce wines with generous fruit and depth. Each vintage of the Dijon Pinot Noir takes on its own character, shaped by the season. Honestly, when we as a staff sampled this to decide if we should include it for our Gold Club customers, it was an immediate unanimous!

About the Region: Dallas, Oregon, is a growing hub in the heart of the Willamette Valley wine country, renowned for exceptional Pinot Noir and Chardonnay due to its, cool, protected climate. The climate is a temperate maritime climate defined by its unique position. This geographic feature funnels cool Pacific air into the valley, creating a distinct microclimate for the surrounding vineyards. The constant wind stress forces the grapes (especially Pinot Noir) to grow thicker skins to protect themselves. This results in wines with deeper color and more intense tannins than typical Willamette Valley Pinots. The area is less crowded than northern Willamette Valley offering a quiet and intimate experience. Visitors can enjoy intimate, scenic tastings and tours in this rural and picturesque region, often with views of the Coast Range.

Tasting Notes: The Van Duzer Vineyards Dijon Blocks Pinot Noir is typically characterized by a fruit-forward profile featuring black cherry, strawberry, and plum, balanced by a distinctive oak influence that provides notes of caramel, cocoa, and spice. Influenced by the cooling winds of the Van Duzer Corridor, the wine often maintains a fresh acidity and firm, well-integrated tannins. Sourced from a cooler vintage, the 2022 vintage used a higher percentage of the 777 clone to achieve a richer profile with

more dark fruit intensity. Recognized wine expert James Suckling gave the 2022 Dijon Block Pinot Noir a 92 rating!

Food Pairing: A complex, medium-bodied Oregon red with bright acidity, notes of black cherry, and baking spices, best pairs with rich, fatty, or earthy dishes. Ideal pairings include grilled salmon (especially with miso glaze), roasted pork, duck, veal, mushroom risotto, and creamy cheeses like brie. Pinot Noir, while the “perfect” Thanksgiving pairing, also pairs with so many other foods. Try Smash Burgers or Truffle Fries!!! The "new rules" of pairing suggest high-end Pinot Noir can elevate casual food. The wine's firm tannins and high acidity are perfect for cutting through the fat of a juicy burger or the saltiness of potato chips.