

# 2016 VIOGNIER

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## tasting notes

100% Estate grown Viognier offers a rich blend of tropical fruit flavors of tangerine and mango on the nose. Melon and white flower provide fresh flavors on the palate, underscored by crisp minerality. The well embedded acidity adds contrast and length to the mouth. This Viognier finishes intriguingly with a creamy round finish.

## winemaking

Our Viognier is 100% estate grown from a single clone (Dijon 01). This crisp and refreshing wine is primarily fermented at cool temperatures in stainless steel with a small amount of barrel fermentation in Acacia, giving the wine soft and elegant notes of white flowers. It is then aged for 8 months on its lees before it is racked and lightly filtered for a clean crisp Viognier. Bright lemon peel gives way to a rich finish in this fuller bodied white wine.

## vineyard

South facing, our Rogue Valley Vineyard Estate is located at the northern end of the Rogue Valley. With elevations ranging from 700 to 1800 feet, the primarily ancient volcanic and alluvial fan soils provide well drained, nutrient rich soils which are ideal for growing premium wine grapes.

## food pairing

Wonderful with tangy Thai ginger shrimp and coconut soup, bright and crisp chicken piccata, or a sumptuous spread of herbed boursin, apricots and crackers.

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## wine stats

Cases Produced	500
pH	3.7
T.A.	6.1 g/L
RS	0%
Alcohol	13.8%
Bottled	June 2017

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**DEL RIO**  
VINEYARD ESTATE