

2017 PINOT GRIS

tasting notes

100% Estate grown Pinot Gris, this wine opens with delicious aromas of pear, honeydew, and nougat hitting your nose with intensity. The enticing bouquet is followed by a complex and rich palate with a beautiful balance sustained by a bright and vivid acidity. Drink now for its freshness and fragrance or age for the upcoming complexity and creamy development.

winemaking

Our Pinot Gris is sourced from block 7 and block 10, a blend of young and old vines and harvested in the cool hours just before the sunrise. It is then gently pressed with 100% fermented in stainless steel tanks and 1% undergoing malolactic fermentation. The wine is then aged on its lees for eight months to develop a nice balance of complexity. The final stage is a light filtration before being bottled.

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

With great structure and acidity the Pinot Gris is the perfect partner to many dishes. Start your meal off with a bite of baked brie, enjoy a spinach mango salad with prawns, then sink into the main course and pair the Pinot Gris with fresh Baja fish tacos or a zesty citrus chicken. Use as a diverse dinner partner in the kitchen or simply pour a glass and savor each sip.

wine stats

Cases Produced	1528
pH	3.2
T.A.	5.8 g/L
RS	0.48%
Alcohol	12.6
Bottled	June 2018

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