

2016 PINOT NOIR

tasting notes

Beautiful balance and finesse is the signature of our Del Rio Estate Pinot Noir. Bright ruby in color, this wine is teeming with juicy flavors of spicy red cherry and aromas of cassis. Mouth watering tanginess layered with a soft touch of toasty oak that drives home the lingering finish in this Burgundian inspired Pinot Noir.

winemaking

After de-stemming, the Pinot Noir grapes are transferred into stainless steel vats for an initial cold soak of a few days. When the fermentation starts the wine undergoes methodical aeration at moderate temperatures in order to extract soft tannin and color. Finally when mouthfeel objectives are reached the grapes are gently pressed and barreled down in French oak. Aged for 10 months in 25% new oak.

vineyard

South facing, our Southern Oregon 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

Enjoy this ripe and juicy Pinot Noir at room temperature or chilled. Grilled steelhead smothered in morel mushrooms, fennel sausage and eggplant in romesco sauce with polenta, or a classic coq a vin would pair beautifully with this wine. Additionally, a casual spread of roasted red pepper hummus with pita chips, southern style pimento cheese, and marcona almonds also would welcome the company of this Pinot Noir.

wine stats

Cases Produced	515
pH	3.7
T.A.	5.4
Alcohol	14%
Bottled	August 2017



UPC 858419001176

DEL RIO
VINEYARD ESTATE

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