

2017 CLARET

tasting notes

A classic Bordeaux style blend, our Del Rio Claret is an elegant composition of 35% Merlot, 35% Cabernet Sauvignon, and 30% Malbec. Complex and rich, with deep flavors of red raspberry and ripe strawberry flavors, with herbal elements of thyme and rosemary. Framed with toasty oak notes and balanced tannins that provide structure for this rich and elegant blend. Intricately designed for enjoyment now or to be cellared for aging.

winemaking

Each of the three varietals comprising the Claret; Merlot, Cabernet Sauvignon, and Malbec are processed, fermented and barrel aged separately. Our Bordeaux wines are all barrel aged for 15 months in 95% French oak and 5% American oak, of which 30% is new oak. After barrel aging our winemaking team crafts the perfect blend, using the four grapes as building blocks to a complete a delicious masterpiece.

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

The Claret is the perfect partner for an elegant evening of rich food dishes. A delicious grilled steak or rack of lamb flavors will be accented by the smooth nature of the Claret. A fancy meal is not required for enjoyment with this soulful French tribute as it also pairs well with classic hard cheeses such as Parmesan, Romano, and vintage Gouda.

wine stats

Cases Produced	636
pH	3.58
T.A.	5.3
Alcohol	14.1
Bottled	April 2019

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