

2018 PINOT NOIR

tasting notes

Balance and finesse are the signatures of our Del Rio Estate Pinot Noir. A classically beautiful bright ruby color, this wine's first impression is intense with juicy aromas of black current and cassis. The ripe aromas are complimented by hints of graphite from the oak aging. The wine is mouthwatering with flavors that reflect the nose. Soft hints of tannin accompany the juicy ripe plum fruit flavors. A swirl and bit of aeration elevates the diversity of flavors and you can taste the sun of Southern Oregon.

winemaking

After de-stemming, the Pinot Noir grapes (100% clone 943) are transferred into stainless steel vats for an initial cold soak. 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 slightly 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 would welcome the company of this Pinot Noir.

wine stats

Cases Produced	466
pH	3.57
T.A.	5.6
Alcohol	13.6
Bottled	August 2019

52 N River Road Gold Hill, OR 97525
Tel: 541.855.2062 Fax: 1.888.740.9864



UPC 858419001176

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