

2019 VIOGNIER

tasting notes

Our 100% Estate grown Viognier offers intense and inviting notes of tropical mango, lychee, and grapefruit flavors on the nose. These aromas are enhanced by herbal notes of lemongrass and mint. The palate offers lush and vibrant flavors of stone fruit, such as melon, peach and pear. The well embedded acidity adds contrast and length to the mouth. The wine has a delightfully crisp and focused 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 (2%), 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.

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.

wine stats

Cases Produced	493
pH	3.55
T.A.	5.5 g/L
RS	0.15%
Alcohol	13.5%
Bottled	June 2020

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VINEYARD ESTATE