

2021 PINOT GRIS

tasting notes

Our 100% estate grown Pinot Gris is crisp and vibrant with great texture and a rich mouthfeel. The wine begins with intense aromas of white peach, tropical fruit, such as lychee and melon, followed by some grassy notes. The enticing bouquet is followed by a complex palate where the vivid acidity is balanced by a creamy round mouthfeel. Drink now for its freshness and fragrance or age for the upcoming complexity and creamy development.

winemaking

Our Pinot Gris is sourced solely from block 7, old vines of clone 146 and harvested in the cool hours just before the sunrise. It is then gently pressed with 100% fermented in stainless steel tanks. 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 creamy brie, or enjoy a spicy ceviche, then sink into the main course and pair the Pinot Gris with lemon butter scallops or a juicy roasted herb chicken dish. Use as a diverse dinner partner in the kitchen or simply pour a glass and savor each sip.

wine stats

Cases Produced	1157
pH	3.47
T.A.	6.4
RS	4.2 g/L
Alcohol	12.6%
Bottled	July 2022

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