

2021 PINOT NOIR

tasting notes

Balance and finesse are the signatures of our Del Rio Estate Pinot Noir. A beautiful medium ruby color, our 2021 Estate Pinot Noir's first impression is intense with juicy aromas of cherry, blueberry and pomegranate. The fruit filled nose is complimented with notes of vanilla and spicy licorice. An inviting, juicy palate with fruit-forward flavors that reflect the nose are accented by notes of mocha and forest floor. The mouthfeel is soft and framed by fine tannins and balanced acidity.

winemaking

After de-stemming, the Pinot Noir grapes (49% clone 90, 20% clone 943 & 31% clone Pommard) 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 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	1664
pH	3.69
T.A.	5.6
Alcohol	13.8%
Bottled	August 2022

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DEL RIO
VINEYARD ESTATE