

2021 VIOGNIER

tasting notes

Our 100% estate-grown Viognier is harvested at the vineyard's lowest elevation in mineral-rich, ancient riverbed soil. The 2021 vintage has light gold color reflecting a fresh, beautiful wine. The aromas open with notes of peach and apricot, and carries on with citrus notes of grapefruit and lemon. There are layers of sweetness with flavors of gooseberry and pear. The mouth offers wonderfully balanced acid and creaminess that lingers. The long finish has you reaching for another sip to find more nuances.

winemaking

Grown from a single clone (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	496
pH	3.58
T.A.	6.0 g/L
RS	0.19%
Alcohol	13.7%
Bottled	June 2022

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



UPC 8-58419-00102-2

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VINEYARD ESTATE