

2022 CHARDONNAY

tasting notes

Our 100% Estate grown 2022 Chardonnay, is comprised of equal parts Dijon clones 76 and 95. The golden hued wine opens with rich aromas of banana, pineapple, flint, brioche, and vanilla. On the palate the wine is generous and well balanced, with a light lingering of creamy caramel and oak nuances. A splash of lemon meringue, peach and apricot flavors complete the intriguing profile and persuades you to enjoy another sip.

winemaking

Our Chardonnay is fermented in French oak barrels with 10% in new French oak for additional structure and aromatics. Part of the blend underwent malolactic fermentation retaining some malic acid to uplift the freshness of the wine while the lactic acid finishes the wine with a light buttery flavor and texture. The wine is then aged for approximately 8 months before being prepared for bottling.

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

Enjoy the versatility of this refreshing and yet rich wine by pairing it with lemon risotto, grilled swordfish, creamy polenta, Mexican street corn tacos, pork and pumpkin enchiladas with goat cheese, or a crispy roasted chicken.

wine stats

Cases Produced	2343
pH	3.46
T.A.	5.7
Alcohol	12.8%
Bottled	June 2023

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



UPC 858419001039

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