

2022 VIOGNIER

tasting notes

Our 100% estate-grown Viognier is grown at the vineyard's lowest elevation in mineral-rich, ancient riverbed soil. The 2022 vintage is light gold in color and opens with an expressive nose of papaya, stone fruit, and jasmine. On the palate, tropical fruit flavors shine through with the addition of pomelo, and tangerine, evolving into richer notes of macadamia nut and brioche and finishing with distinct minerality. The long finish has you continually reaching for another taste and finding more nuances with each sip.

winemaking

Grown from a single clone (01), this refreshing wine is direct pressed at a cool temperature to maintain the vibrant aromatics. 70% is fermented in stainless steel and the rest is fermented in neutral oak for structure with a small amount in Acacia 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	600
pH	3.54
T.A.	6.2
Alcohol	13.9%
Bottled	May 2023

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DEL RIO
VINEYARD ESTATE