

2023 Viognier

Tasting Notes

Our 100% estate-grown 2023 Viognier is grown at the vineyard's lowest elevation in mineral-rich, ancient riverbed soil. It is light gold in color and opens with an expressive nose of orange peel, apricot, lemon zest and hints of white blossom. On the palate, vibrant flavors of citrus, peach, apricot, and honeysuckle shine through. Subtle mineral undertones and delicate spice add to this wine's mouthfeel and complexity. The character and long finish make this Viognier both expressive and memorable.

Winemaking

Grown from single clone (01), the grapes are picked early in the morning and direct pressed to preserve aromatics. Fermentation occurs in a combination of neutral oak barrels (95%) and stainless-steel tanks at a cool temperature to maintain freshness. After fermentation, the wine rests entirely on fine lees until bottling, adding subtle complexity and texture. Finally, the wine is racked and lightly filtered for a clean crisp Viognier.

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 that are ideal for growing premium wine grapes.

Food Pairing

Try this Viognier with seafood dishes such as grilled shrimp or seared scallops, creamy potato leek soup with truffle oil or light poultry. Its bright acidity and texture is the perfect complement to creamy sauces and mild cheeses.

Wine Stats

Cases Produced	428
pH	3.65
T.A.	6.4
Alcohol	14%
Bottled	April 2024

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