

Spring 2021 | ISSUE NO. 66

Vines & Wines



March Wine Club Selections

Spring is almost here and we have a wonderful selection of wine headed your way! Here is what you can expect in your next wine club order. **RIO CLUB** members will enjoy the 2019 Viognier, 2016 Syrah & 2019 Pinot Noir. **REDS ONLY** members will receive two bottles of the 2019 Pinot Noir and one 2016 Syrah. On these two pages you will find the details, tasting notes, and food pairings for all these delicious wines.

2019 Viognier

\$20.00 WC: \$16.00

TASTING NOTES

Viognier offers intense and inviting notes of tropical mango, lychee, and grapefruit flavors on the nose. These aromas are enhanced by herbal notes of lemongrass and mint. The palate offers lush and vibrant flavors of stone fruit, such as melon, peach and pear. The well embedded acidity adds contrast and length to the mouth. The wine has a delightfully crisp and focused finish.

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.



2019 Pinot Noir

\$28.00 WC: \$22.40

TASTING NOTES

Balance and finesse are the signatures of our Del Rio Estate Pinot Noir. A classically beautiful bright ruby color, this wine's first impression is intense with juicy aromas of cherry, black currant and cassis. The ripe aromas are complimented with stimulating spicy notes of pepper. The wine is mouthwatering with flavors that reflect the nose. Young and tasty tannins structure and balance the mouthfeel, predicting a potential for long aging. A swirl and bit of aeration elevates the diversity of flavors and you can taste the sun of Southern Oregon.

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.



2016 Syrah

\$35.00 WC: \$28.00

TASTING NOTES

Opening with a spicy nose, featuring notes of licorice and dried fruit, our Syrah is plush and richly textured, delivering abundant flavors of raspberry, blackberry, and ripe plum. The velvety fruit is underscored with notes of black pepper, mocha and a sachet of Herbs de Provence framed by dense yet supple tannins. Enjoy now or cellar for future rewards.

library wine

FOOD PAIRING

Syrah is a wonderful wine to pair warm comfort food dishes with. Enjoy a glass accompanied by long simmered braised beef roast or a grilled pork tenderloin with a herbaceous chimichurri sauce. On a lighter side the Syrah would taste delightful with a colorful plate of goat cheese and roasted beets.



Wine Club Updates

Going Digital— Membership Online

We have upgraded our website and online shopping experience for you! In doing so, you now have access to your wine club account information and the ability to update your membership online. To get started accessing your benefits you will need to **activate your online account** on our website: delriovineyards.com. Once in, please navigate to **My Memberships** and confirm your shipping and billing information. You can then check to make sure all your information is up to date. You will also find a history of all orders you place, starting in 2021. Please note that if you had a password with the old system you will need to create a new one.

Picking Up

Keeping safety on top of mind, we cannot hold our traditional large pick up parties. We do welcome you to come and pick up your wine club orders. We will continue to offer curbside pick up. Just call us at 541.855.2062 when you arrive and we will safely deliver the wine to your car. Please be sure to watch our website and social media as the state of our operations may change with Oregon COVID-19 regulations.

Wine Club Exclusive Case Sale!

Available for the month of March or while supplies last. To order: drop in, phone, or email us at taste@delriovineyards.com

2019 Pinot Gris - \$100

2018 Cabernet Sauvignon - \$ 200

New Wines this Spring!

Del Rio Vineyards has launched two new items to our family of brands in February of 2021! The cheerful Jolee Wines brand has expanded the Jolee Rose and Rouge to include a blanc with Jolee Pinot Gris. The adventure seeking Rock Point Brand has added the Pinot Noir Rosé to the lineup. Both the Jolee Pinot Gris and Rock Point Pinot Noir Rosé are now available for purchase online and at the tasting room by the bottle or case. Due to limited supply on both we are not able to offer them as part of our tasting flights. We encourage you to try a bottle and savor the fresh flavors of spring.



Jolee Pinot Gris

This is an enchanting twist on traditional Pinot Gris; a semi-sparkling delight with burst of tropical fruit flavors. Savor the lychee, banana and pineapple with each sip. The mouthfeel offers enticing sour candy flavors of orange peel and lemon leaving your mouth watering for another sip. The wine is smooth from start to finish with a slight spritz.

Retail Price: \$15.00

\$12.00 for wine club

2020 Rock Point Pinot Noir Rosé

A cold fermentation in stainless steel produced an enticing rosé with aromas of strawberry and pomegranate. The mouthfeel is round and textured with a soft watermelon taste. While juicy, this wine offers refreshing acidity; a perfect option for those looking for a drier style. The vibrant and balanced finish will have you dreaming of warm summer nights.

Retail Price: \$14.99

Case discount available for Rock Point members

Balsamic Bruschetta

Bruschetta is a light and refreshing antipasto originating in Italy. It consists of grilled bread rubbed with garlic and topped with olive oil and salt. Bruschetta can be finished with any variation of toppings, most classically, tomato, but also vegetables, beans, meats, and cheeses. Enjoy this easy and delightful recipe, perfectly paired with our Del Rio Pinot Noir.

INGREDIENTS

1 baguette, sliced
1 pint cherry or Roma tomatoes, diced
1/2 cup basil, chopped
3-4 garlic cloves, finely chopped
1 small shallot, finely chopped
1 tablespoon olive oil
2 tablespoons balsamic vinegar
Salt + Pepper to taste

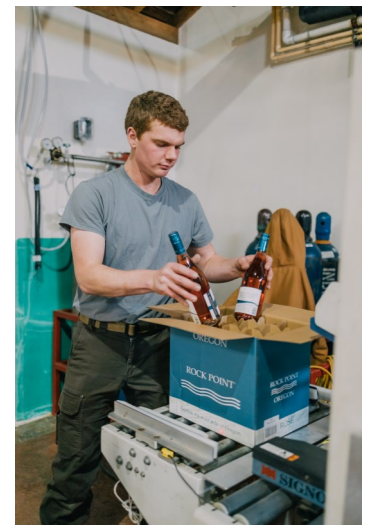
INSTRUCTIONS

- 1) Preheat oven to 375° F
- 2) Lay out baguette slices on a baking sheet and drizzle with olive oil. Sprinkle with salt and pepper. Flip slices over and repeat on other side.
- 3) Toast baguette slices in oven for 5-7 minutes, flipping slices halfway through as to toast evenly.
- 4) Combine the tomatoes, basil, garlic, shallot, olive oil, and balsamic vinegar in a bowl. Add salt and pepper to taste.
- 5) Top each baguette slice with 2 tablespoons of tomato mixture
- 6) Drizzle with balsamic vinegar

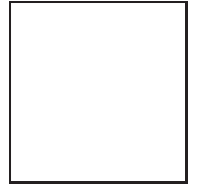


Bottling Season has Arrived

All the hard work is now transforming into the bottle. Our winemaking team has kicked off the 2021 season with bottling all of our rosés. Below are images from the Rock Point Pinot Noir Rosé bottling in February.



Return Service Requested



Del Rio Vineyards

52 N River Road
PO Box 906
Gold Hill, OR 97525

Tasting Room Hours

Monday - Sunday
11am to 5pm
541-855-2062
www.delriovineyards.com

Del Rio Family

In the month of February, we highlighted one of our amazing team members every day. We asked every one of them a series of questions about love, and we got some sweet, surprising, and hysterical answers. We would love to show you just a glimpse of this fantastic project by sharing a few of the photos and Q&A's. Cheers!

Q. Where was your first kiss? A. **In the elementary school playground** - Jean-Michel

Q. Who is your celebrity crush? A. **Sandra Bullock** - Carlos

Q. What song do you love to sing out loud? A. **4 wheel drive by CW McCall** - Rob

Q. Where was your first kiss? A. **On my parents front porch** - Jolee

Q. What do you love most about working at Del Rio? A. **Everything, it is like my second home its a family.**—Raul

Q. What did you love to do most as a kid? A. **Playing outside in the woods and making mud pies** - Jennifer

