

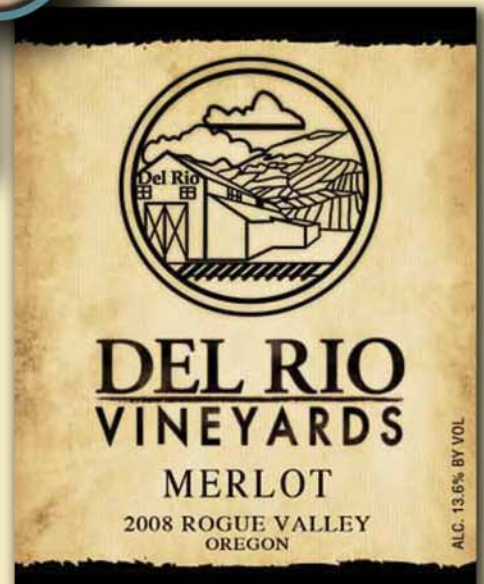
2008 DEL RIO MERLOT

Distinctive Oregon Merlot



*Del Rio
Vineyards
Rogue Valley,
Oregon*

VINEYARD This unique Rogue Valley Merlot is 100% estate grown fruit. Vines are from the 181 clone sourced from block 5. Del Rio's warm climate allow this Bordeaux varietal to ripen to its full potential.



CROP YIELD

Average 3.5 tons per acre.

WINEMAKING

Barrel aged for 18 months in 30% new oak, 60% French and 40% American oak.

STATISTICS

pH - 3.6
Alcohol - 13.5%
Acidity - 5.5

TASTING NOTES

At first, the nose displays intense aromas of vanilla and cedar attributed from barrel aging. With exposure to air, the wine opens to characteristics such as cherry, cassis and finishes with aromas of dried fruits such as prunes and raisins. The easy mouth-feel and moderate tannin structure make the Merlot a wine to enjoy at any occasion.



VINTAGE NOTES - 2008

The difficult fruit set of 2008 resulted in a harvest that saw crop load 30% below the average. The small crop coupled with the dry and long summer, lead to excellent ripening of the flavors and colors of the grapes.

FOOD PAIRING

This Merlot pairs well with a variety of foods, but we recommend trying it with red meats and sharp cheeses, as well as letting it age for 5-8 years.

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