

2006 DEL RIO VIOGNIER

Full Bodied Viognier

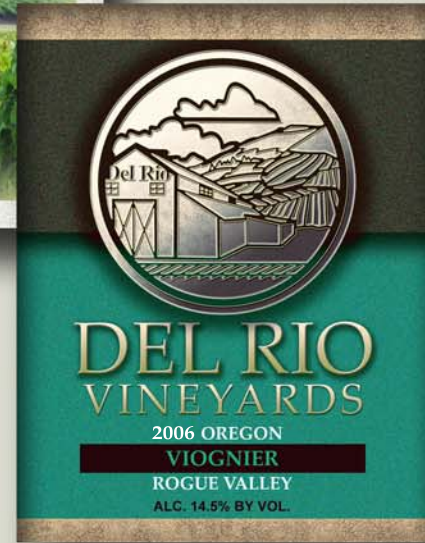
*Del Rio
Vineyard
Rogue Valley,
Oregon*



VINEYARD

The 2006 Del Rio Viognier is entirely estate grown fruit. Located in the Rogue Valley Appellation of Southern Oregon.

The vines are from the 01 clone.



WINEMAKING

96% Viognier, and 4% Chardonnay. Most of the Viognier was fermented with Rhone 4600 in French oak barrels. The wine was also "Sur Lee" aged and stirred weekly for 5 months. A small amount was fermented in stainless steel as was the small percentage of Chardonnay in the blend. Ten percent of the blend underwent secondary fermentation.

TASTING NOTES

Our 2006 Viognier has intense floral and tropical aromas accompanied with the crisp natural acidity so cherished by fans of Viognier. Subtle aromas of pineapple, lemongrass, and a hint of honeysuckle add to its complexity. This Viognier has such a clean entry that goes well with nice texture. It's medium bodied and lends its self to a variety of foods.

VINTAGE NOTES - 2006

With a harvest occurring later this year the grapes experienced cooler temperatures causing lower alcohol levels, structured acidity and ideal flavor development. Thus resulting in excellent quality wines.

FOOD PAIRING

Wonderful with most green vegetables, gruyere, feta, mozzarella, pork, turkey and other game birds, not to mention sushi, Thai, and shellfish. Enjoy now and for the next 3-5 years!

