

2007 DEL RIO VIOGNIER

Full Bodied Viognier

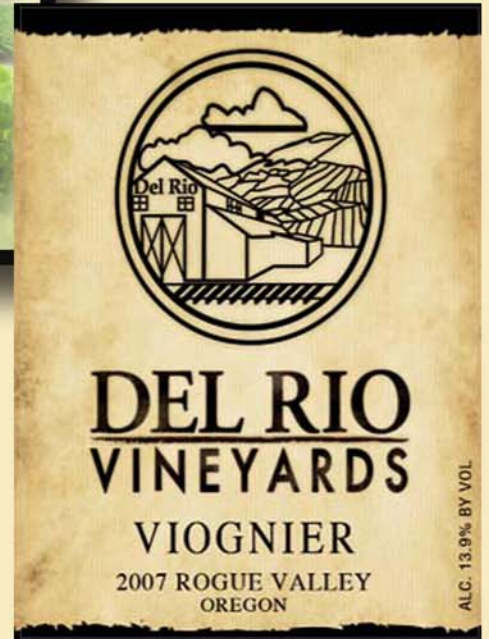
*Del Rio
Vineyard
Rogue Valley,
Oregon*



VINEYARD

The 2007 Del Rio Viognier is entirely estate grown fruit. Located in the Rogue Valley Appellation of Southern Oregon.

The vines are from the 01 clone.



CROP YIELD

Average 3.5 tons per acre

WINEMAKING NOTES

Gently whole cluster pressed to tank, we fermented the juice without cold settling and racking, using the M2 yeast. Stirring Sur Lee weekly for 7 months, our Viognier was fined, filtered and bottled.

STATISTICS

pH - 3.59
Alcohol - 13.9 %
Acidity - 5.3 g/L

TASTING NOTES

Our Viognier is dominated by peach and apricot aromas and clove flavors giving a spicy character to the wine. On the palate, the smooth texture is held up by a light acidity leaving a pleasant and long finish. This wine will continue to develop layers of nuances for years to come.



VINTAGE NOTES - 2007

Benefitting from a late harvest the grapes experienced much cooler temperatures, lower alcohol levels, structured acidity and ideal flavor development. 2007 was indeed an excellent vintage.

FOOD PAIRING

Wonderful with most green vegetables, gruyere, feta, mozzarella, pork, turkey and other game birds, not to mention sushi, Thai, and shellfish.

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