



2005 Viognier

Notes for the Wine List

A seductive, complex, exotic and memorable wine

Color – Light gold

Aroma – Intensely fruity and exotic.

Mouth Feel – Medium-bodied, rich on the palate

Flavor – Intense yet elegant

Finish – Fresh, fruity and long

Winemaking Notes

The organically farmed Sundown Vineyard is situated on a steep and terraced southern slope in Medford, Oregon, and the Steelhead Run vineyard is similar in traits. The fruit was thinned to one cluster per shoot with leaf thinning to allow maximum sun penetration to produce fully golden, ripe fruit. The fruit was whole-cluster pressed and fermented without racking to promote the utmost in mouth feel and richness while maintaining true varietal character. 20% was barrel fermented to provide roundness and add a touch of barrel spice to complement the stone fruit flavors and aromas. After four months, the barrel component was combined with the tank wine and aged sur lie for six months up until bottling.

Joe's Tasting Notes

This wine opens with intense aromas of white peach and grapefruit which shortly give rise to apricot, jasmine and cardamom with some time in the glass. The medium-bodied impression in the mouth introduces the flavors of star fruit and tarragon with a hint of barrel spice. This heavier white wine showcases a rare balance of power and elegance with perfectly balanced acidity. Drink now through 2011.

Joe's Vintage Comments

The wines of the 2005 vintage represent amazing quality, complexity and balance. From this vintage come some of the best wines I have had my hand in to date in twenty Oregon vintages. The alcohols are well within balance with great concentration of

flavor. The fruit expression and good acidity is characteristic of the best Oregon Viognier. The wines of this vintage will age gracefully, staying true to the varietal. Subscribing to the belief that "big is not necessarily best," these wines truly represent the best of what Oregon has to offer.

Dobbes Family Estate Wines

Dobbes Family Estate promises wines of distinction that represent a true expression of the finest varietals in Oregon by marrying nature, nurture and artistry to craft wines that exhibit unparalleled quality and sophistication. Our wines are crafted to be very drinkable and approachable while young, yet have the structure and acidity to age well and reward the patient.

Dobbes Family Estate produces Pinot Gris and Pinot Noir from the Willamette Valley; Viognier and Syrah from the Rogue Valley. Close attention to detail in the vineyard such as crop load, site selection and harvest timing, gentle handling of the fruit, as well as fermentation and aging methodologies leads to wines which are juicy, mouth-filling and delicious with well-balanced acidity.

Wine Statistics

Vineyard Sources – Sundown & Steelhead Vineyards, Rogue Valley, Oregon

Blend – 100% Viognier

Harvest Date – Oct. 15, 2005

Cases Produced – 479

Alcohol Level – 14.6%

TA - 0.51 g/100mL

pH- 3.58

Brix at Harvest – 25.0

Residual Sugar – 0.2% (dry)

Yeast Strain – Proprietary

Fermentation – 80% Stainless Steel,

20% New French Oak