



2016 VIOGNIER

Rogue Valley - Sundown Vineyard

GROWING SEASON

The 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.

WINEMAKER'S NOTES

Opulent aromas of peach and apricot stone fruit meld with vibrant tangerine and lemon carried by floral complexity. Flavors match the aroma with an added hint of jasmine green tea. The palate is bold with a crisp entry followed by juicy acid and medium-full body. Barrel fermentation in new French oak and Acacia adds subtle nutmeg spice and vanilla and helps build the full body of this Rogue Valley Viognier. 85% stainless fermentation preserves the fruit and keeps the mouthfeel crisp, emphasizing a long finish.

PAIRS BEST WITH

Roasted Beet and Goat Cheese Salad • Pizza with Canadian Bacon and Pineapple • Pork Chops with Scalloped Potatoes

TASTING NOTES

Appellation: Rogue Valley AVA

Color: Medium lemon

Aroma: White peach, Daphne blossom, tangerine, apricot, lemon

Mouthfeel: Medium-full body, crisp, juicy, smooth

Flavor: Peach, lemon zest, apricot, jasmine green tea, subtle passionfruit

Finish: Long, carried by acid

TECH FACTS

TA: 6.50 g/L

pH: 3.31

Alcohol level: 13.5%

Barrel Aging: 5% Acacia, 10% New French Oak, 85% Stainless Steel

Cases produced: 450

