



2017 VIOGNIER

Sundown Vineyard - Rogue Valley

Dobbes Family Estate was the first in Oregon to produce Viognier. This unique, white Rhône varietal is grown by our longtime friends and growers, the Moore Family, in Southern Oregon's Rogue Valley.

GROWING SEASON

The 2017 Rogue Valley growing season began with bud break in the first 10 days of April. Bloom occurred during gorgeous weather in the first week of June, resulting in above average crop levels. Crop loads were thinned in July at véraison to ensure slightly above average yields. An overall warm growing season and easy harvesting conditions resulted in fantastic quality fruit from all our Rogue Valley vineyards.

WINEMAKER'S NOTES

Luscious aromas of flowers and stone fruit blend with vanilla, beeswax and lemon curd. The wine opens with a full bodied entry punctuated with fresh acidity, a round mid-palate, and flavors of golden raspberry, citrus and lychee. 15% new French oak adds a touch of vanilla and nutmeg spice, helping to build complexity. This full-bodied white wine can pair with everything from clam chowder to pork roast – don't be afraid to go bold!

PAIRS BEST WITH

Triple Cream Brie • Seared Scallops with Cream Sauce • Braised Pork Roast

TASTING NOTES

Appellation: Rogue Valley

Color: Pale lemon

Aroma: Honeysuckle, daphne, peach, jasmine, pineapple, pear, vanilla, beeswax

Mouthfeel: Full entry, round midpalate, crisp acidity

Flavor: Golden raspberry, white peach, pineapple, lychee and tart melon

Finish: Medium long with juicy acid

TECH FACTS

TA: 5.60 g/L

pH: 3.44

Alcohol Level: 14.2%

Barrel Aging: 15% new French oak and 85% tank for 5 months

Cases Produced: 250