



DOBBES
FAMILY ESTATE



2018 VIOGNIER

Sundown Vineyard - Rogue Valley

Our single vineyard Viognier is light and fresh with vibrant fruit and juicy acid that complements a variety of seafood and fresh vegetable pairings.

GROWING SEASON

The 2018 Rogue Valley growing season began with bud break in early April, which was similar to 2017. Good conditions for bloom in early June provided an ample fruit set. Warm temperatures throughout the growing season ensured that all grapes reached full maturity with slightly higher than average Brix. Our vineyard sites did not experience any smoke taint from wildfires in the area, and we enjoyed easy harvesting conditions and overall fantastic quality from all of our Rogue Valley vineyards.

WINEMAKER'S NOTES

Delicate aromas of quince and jasmine transition to white peach, dried apple and apricot followed by hints of candied orange peel and wet stone. The 2018 vintage is a silky, light and fresh style that offers bright and tart flavors of nectarine, candied kumquat, and grapefruit. Fermentation with 15% French oak adds subtle aromatic complexity and a more food friendly texture that goes well with fish tacos and a variety of fresh vegetable and fruit salads.

PAIRS BEST WITH

Caesar Salad • Fish Tacos • Mixed Greens with Blue Cheese & Grilled Pear

TASTING NOTES

Appellation: Rogue Valley

Color: Pale straw

Aroma: Quince, jasmine, white peach, candied orange peel, wet stone

Mouthfeel: Medium-light body, silky, juicy acid

Flavor: Tart nectarine, grapefruit, green papaya

Finish: Medium-long carried with acid

TECH FACTS

TA: 6.71 g/L

pH: 3.47

Alcohol level: 13.5%

Barrel Aging: 6 months in 85% tank, 15% new French oak

Cases produced: 250

