



# DOBBES

FAMILY ESTATE



## 2019 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

After a number of warm years, 2019 was slightly more reminiscent of a cool Oregon vintage. Bud break began at variable times between our cool and warm sites in the Rogue Valley, but generally, the timing matched the Willamette Valley. Bloom took place in early to mid-June with some micro-climate inclement weather that decreased yields for both Grenache Blanc and Noir. Following a mild summer that pulled ahead of the Willamette Valley in heat, Fall consisted of intermittent rain and cool temperatures that dropped to freezing in some vineyards. Despite the damp harvest conditions, we did not see any botrytis and flavors developed beautifully. The 2019 harvest window was smaller than many previous vintages, compressed mostly within 3 weeks, beginning in later September and finishing with our latest pick for 2019 of Fortmiller Syrah.

### WINEMAKER'S NOTES

Classic Viognier floral aromas of honeysuckle and jasmine complement notes of ripe peach, star fruit, guava and banana. The palate opens with a light and elegant body, transitioning into a medium-full, slightly weighty mouthfeel with tart acid. Crisp fruit flavors of white peach, green banana, jasmine and peach skin transition to a medium-long finish with mouthwatering acid and a food-friendly grape skin grip. With less new oak fermentation than previous vintages (10% new oak, 90% stainless steel), the 2019 Viognier is very fruit-focused.

### PAIRS BEST WITH

Pork Tenderloin • Red Curry • Baked Clams • Potatoes au Gratin

### TASTING NOTES

**Appellation:** Rogue Valley

**Color:** Pale Straw

**Aroma:** Floral honeysuckle and jasmine, ripe peach, star fruit, guava and banana

**Mouthfeel:** Medium-light body, with mouthwatering acid

**Flavor:** White peach, pear, green banana, jasmine and peach skin

**Finish:** Medium-long with juicy acid and a little grape skin grip

### TECH FACTS

**TA:** 5.51 g/L

**pH:** 3.37

**Alcohol level:** 13.5%

**Barrel Aging:** 4.5 months in 90% stainless steel, 10% new French oak

**Cases produced:** 525