



DOBBES

FAMILY ESTATE



2020 VIOGNIER

Rogue Valley AVA

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 2020 Rogue Valley growing season, with few exceptions, was typical, without setbacks to yield or extremes of temperature or precipitation. Despite the presence of wildfires in the area, no Dobbes grapes were negatively impacted by smoke. Grapes for Dobbes Family Estate were harvested and delivered in good condition, resulting in exceptional quality wines.

WINEMAKER'S NOTES

Ripe tropical and citrus aromas take the lead on the nose, with floral vanilla and honey accents providing an intriguing backdrop. The lithe balance of the aroma carries onto the palate with a medium-light body and tart fruit expression. Starfruit and peach flavors are complemented by honeydew melon, quince, and honeysuckle. A modest 8% new oak influence provides sweet vanilla accents and a complex yet balanced structure, while 92% stainless steel aging and no malolactic fermentation maintain a vibrant, fresh mouthfeel. The deft balancing act of warm and ripe with fresh and crisp carries this single vineyard selection into a long finish with vibrant acidity and youthful intensity.

PAIRS BEST WITH

Crab legs • Chicken cordon bleu • Shrimp tacos • Spring rolls

TASTING NOTES

Appellation: Rogue Valley

Color: Pale lemon green

Aroma: Pineapple, nectarine, bright citrus, green apple, vanilla, honey

Mouthfeel: Medium-light body, mouthwatering acid

Flavor: Honeydew melon, quince, honeysuckle, peach, starfruit, fresh lemon, vanilla

Finish: Long with vibrant acid and youthful structure

TECH FACTS

TA: 5.52 g/L

pH: 3.30

Alcohol level: 13.5%

Aging: 5 months in 92% Stainless Steel, 8% new French oak barrel

Cases produced: 300



Video tasting notes with
Winemaker, Andy McVay!
[SCAN TO VIEW]