

2019 OREGON VIOGNIER

We produced our first bottling of this wine in 2000, blown away by how pretty the Viognier fruit was we were seeing in the vineyards, and the flavors that burst from the grape when you popped one into your mouth. We love the uniqueness of this white variety and strive to always create a wine showcasing beautiful fruit, and the delicacy and freshness of Oregon's climate.



| AVA | KEY VINEYARD | PLANTED | SOIL | ELEVATION | CERTIFICATION |
|--------------|----------------------|---------|----------------------|-------------------|-------------------|
| Rogue Valley | Crater View Vineyard | 2006 | Brader-Debenger loam | 1,500 – 1,670 ft. | LIVE, Salmon Safe |

2019 VINTAGE

The 2019 growing season started off cool with small amounts of rain followed by warmer than average summer temperatures. As harvest approached, cooler fall temperatures allowed us to capture ripeness and flavor intensity in the grapes.

TASTING NOTES

Aromas of orange blossom, jasmine, and white stone fruit. The dense mineral palate finishes clean and crisp with notes of lime zest and Granny Smith apple.

| ALCOHOL | BRIX | HARVESTED | TA | PH | AGING | CASES |
|---------|------|-----------------------|---------|-----|--------------------------------------|-------|
| 14.5% | 22.8 | Sept 21 – Oct 2, 2019 | 5.7 g/L | 3.3 | 92% Stainless Steel, 8% Concrete Egg | 852 |