



DOBBES FAMILY ESTATE 2015 Sundown Vineyard Viognier | Rogue Valley AVA



Sensory Components & Tasting Notes

Color: Golden Straw

Aroma: Apricot, honeysuckle, vanilla, pineapple, daffodil, tangerine, fennel

Mouthfeel: Light to medium, juicy acid

Flavor: Nectarine, crisp apple, pear, star fruit, vanilla

Finish: Medium-long with acid

Complex bouquet of stone fruit and flowers found in apricot, honeysuckle and daffodil. Sweet aromatic accents of pineapple and banana counter subtle herbal notes of green tea and fennel. Flavors of star fruit, pear, crisp apple and nectarine are lively and fresh. 25% new barrel fermentation provides supportive vanilla sweetness that highlights the bold fruit and floral aromatics. A light entry on the palate transitions to elegant, smooth body and a medium-long mouthwatering, juicy finish.

Technical Data

Yeast Strain: Proprietary

TA: 6.80 g/L

pH: 3.25

Alcohol level: 13.5%

Barrel Aging: 25% new French oak,
75% stainless steel tank

Bottle Date: March 2016

Cases Produced: 400

Case Dimension: 14.1 x 10.1 x 11.1

Case Weight: 39lbs

Palletization: 11 x 4 = 44 cases