



# DOBBES

FAMILY ESTATE



## 2015 VIOGNIER

*Rogue Valley - Sundown Vineyard*

### GROWING SEASON

2015 had an extremely warm growing season that set heat records regularly through the spring, summer and fall. It started with an early bud break and ended with an early harvest. We finished harvest at Sundown Vineyard around September 30th, a date that is known to begin harvest.

### WINEMAKER'S NOTES

This single-vineyard Viognier was whole cluster pressed and is a balancing act of pure fruit from stainless ferment vs. new oak spice increasing the depth of an already complex wine. The warmer temperatures in the Rogue Valley support ripe tropical fruit, complexity and full body. I first fell in love with this varietal, at a restaurant in Lyon, France in 1989 and I'm proud to say I was the first in Oregon to make Viognier.

### PAIRS BEST WITH

Shellfish Scallops • Lobster • Crab • Shrimp • Tangerine Chicken Salad • Asian Food • Spicy Chicken • Cashews • Chèvre • Gruyère • Gouda

### TASTING NOTES

**Appellation:** Rogue Valley AVA

**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

### TECH FACTS

**TA:** 6.80 g/L

**pH:** 3.25

**Alcohol level:** 13.5%

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

**Case Production:** 400

90 POINTS



**WINE ENTHUSIAST**  
MAGAZINE