



# ILLAHE VIOGNIER 2019



## TECHNICAL DATA:

Cases produced: 1,898  
Alcohol: 12.0%  
pH: 3.34  
Titratable Acidity: 6.95g/L  
Residual Sugar: 7.50g/L  
Vineyard sources:  
77% Goschie Farms  
23% Illahe Vineyards  
Fermentation:  
100% stainless steel

AVA: Willamette Valley

LIVE Certified and Salmon  
Safe fruit

**SMALL LOTS  
BARREL AGED  
HORSE  
DRAWN  
WOODEN BASKET PRESSED**



## VINTAGE NOTES:

2019 was a very "Oregon" vintage. It reminded us of vintages 2013, 2010, and 2007 when we had to make smart and difficult picking decisions due to rain in the forecast. Though challenging, these vintages have always been a favorite in the Oregon winemakers' circle. We get great aromatics, higher acids, lower alcohols, and very elegant ageworthy wines.

## WINEMAKING NOTES:

We are lucky enough to receive viognier from Goschie Farms in addition to the acre planted on our own estate for this Willamette Valley bottling. The fruit is typically a little less ripe, resulting in a higher acidity and lower alcohol than can be expected from viognier from a warmer climate. We destem, crush the fruit and soak on the skins for 24 hours before pressing. We ferment uniquely in stainless steel tanks to keep the palate light and crisp and the wine does not undergo malolactic fermentation.

## TASTING NOTES:

The 2019 Illahe Viognier jumps out of the glass with aromas of apricot, nectarine skin, apple blossom and honeysuckle. Flavors of crisp kiwi, chamomile and Siletz salt are accompanied by a clean acidity that drives this Willamette Valley Viognier, truly one of our favorites!

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