



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 ferment uniquely in stainless steel tanks to keep the palate light and crisp and the wine does not undergo malolactic fermentation.

TASTING NOTES:

This Viognier explodes with white peach, nectarine, tangelo, honey suckle, rose water, lemon zest, tea leaf and minerality. Pair with sunshine, a triple cream blue cheese, and happiness.

ILLAHE VIOGNIER 2020



TECHNICAL DATA:

Cases produced: 350

Alcohol: 12.0%

pH: 3.34

Titrateable Acidity: 6.95g/L

Residual Sugar: 7.50g/L

Vineyard sources:

70% Illahe "Bradrick"
Vineyard

30% Deux Vert Vineyard

Fermentation:

100% stainless steel

AVA: Willamette Valley

LIVE Certified and Salmon

Safe fruit

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



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