



VINTAGE NOTES:

In 2021 we had rainstorm during bloom in June that made our crop yield a little lower than anticipated. We also had record breaking high temperatures one weekend this Summer for the Willamette Valley. Thankfully these heat spikes were short lived and by the Fall temperatures were very mild. We had no rain during harvest, allowing optimal ripening and flavor development. 2021 is turning out to be a great complex vintage.

WINEMAKING NOTES:

The fruit for this Viognier is sourced in the Willamette Valley and 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:

After a brief hiatus in 2020, the jolly clusters of Goschie Farms are back! Aromas of lilac, honeydew melon, sweet pea, clover, and, of course, white peach dance in the glass. On the mouth, the tiniest hint of sweetness mingles with pumice, poppin' acidity and clean finish. this doesn't get you excited for spring, we don't know what will.

ILLAHE VIOGNIER 2021



TECHNICAL DATA:

Cases produced: 1180
pH: 3.37
Titratable Acidity: 7.69g/L
Alcohol: 13.0%
Residual Sugar: 5.81g/L
Vineyards:
Goschie 73%,
Bradrick 24%
Plagmann 3%
Harvest dates: 9/28-10/4/21
Brix at harvest: 23.2
Fermentation: 100% stainless steel
AVA: Willamette Valley
Notes: LIVE & Salmon Safe

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



3275 BALLARD ROAD, DALLAS, OREGON 97338

503.831.1248 ~ WWW.ILLAHEVINEYARDS.COM