



VINTAGE NOTES:

The 2022 vintage started off with an unusual frost right at budbreak in April of 2022. After the frost we had one of the rainiest springs ever in the Willamette Valley which made growth slow quite a bit. But, as spring turned to summer things started becoming more positive. We had perfect weather during bloom and great fruit set on the shoots that survived the frost. We had nice temperatures in the summer months; however, because of the cold and rainy spring, we had one of the latest harvests in a decade. We had a nice extended and sunny fall and we were able to let the fruit develop nicely until it was ready to be picked.

WINEMAKING NOTES:

The fruit for this viognier is sourced in the Willamette Valley and is therefore a cool-climate grape, 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 overnight before pressing. We ferment solely in stainless steel tanks to keep the palate light and crisp and the wine does not undergo malolactic fermentation.

TASTING NOTES:

With aromas of white peach, nectarine, dragon fruit, pineapple, jasmine, and sweet pea, this viognier jumps out of the glass. The palate is clean with vibrant acidity, and it has a refreshing finish. Pair with sunshine and picnics and feel free to enjoy spicy food. "Spring in a bottle."

ILLAHE VIOGNIER 2022



TECHNICAL DATA:

Cases produced: 2303

FSO2: 25ppm

pH: 3.24

Titrateable Acidity: 7.55g/L

Alcohol: 12.0%

Residual Sugar: 6.50g/L

Vineyard: Goshie 73%,

Bradrick 15%

Plagmann 12%

Harvest dates: 10/22-10/26/22

Brix at harvest: 19.4

Fermentation: 100% stainless steel

AVA: Willamette Valley

Notes: LIVE

UPC: 8 0487915410 5

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



3275 BALLARD ROAD, DALLAS, OREGON 97338

503.831.1248 ~ WWW.ILLAHEVINEYARDS.COM