

ILLAHE

ILLAHE WILLAMETTE VALLEY VIOGNIER

WILLAMETTE VALLEY • OREGON • UNITED STATES • NORTH
AMERICA

TECHNICAL DETAILS

The Estate

Illahe is a Chinook Jargon word meaning “earth,” “land,” or “soil.” We feel this reflects both our location in Oregon, as well as our desire to craft wines which express the variety of soils on our beautiful 80 acre estate. Illahe Vineyards was established in 2000 by Lowell Ford, grower of Oregon grapes since 1983. Illahe is a LIVE-certified, Salmon Safe vineyard. We use cover crops on the entire vineyard. We are part of Oregon’s Deep Roots Coalition, and as such do not irrigate mature plants. We do extensive green pruning and conduct plant topping. We prune by hand and harvest by hand. We use sulfur spray to control for powdery mildew and botrytis.

Wine Making

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.

Food Suggestions

Pairs well with rich fish such as salmon and tuna, shellfish, vegetarian, poultry, lean fish, mild and soft cheese. m

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.”

Viognier grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- ABV%: 12.5
- Class: White

WWW.ILLAHEVINEYARDS.COM/TRADE-AND-PRESS

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

