



DOBBES

FAMILY ESTATE



2014 GRAND ASSEMBLAGE PINOT NOIR

Willamette Valley AVA

GROWING SEASON

Our 2014 vintage in Oregon may be remembered as the vintage of a lifetime. It was a really warm year with ideal, long growing season and is one of the largest crop we have ever seen at Dobbes. In fact, 2014 not only showed great quantity, but yields were also high, and showing great quality. The fruit was lush and showed tremendous flavor, depth, balance and complexity. This is a vintage to look forward to through 2022.

WINEMAKER'S NOTES

This wine proves yet again what makes Oregon so special. A blend of vineyards throughout the Willamette Valley join together to show the various, distinctive characteristics from each site. When making this wine, I look for the trifecta of copious fruit, a rich mouthfeel and balanced acidity for freshness and ageability -- all with a touch of oak. Enjoy the juicy red centered fruits of this wine.

PAIRS BEST WITH

Tri Tip • Steak Fajitas • Wild Mushroom Risotto • Halibut • Charcuterie • Blue Cheese • Manchego • Chocolate

TASTING NOTES

Appellation: Eola-Amity Hills AVA
Color: Ruby
Aroma: Pomegranate, rose, dark cherry, barrel spice, strawberry
Mouthfeel: Full body, moderate acid
Flavor: Ripe red fruits, cherry, dried cranberry, vanilla
Finish: Medium-long, ageable soft tannins

TECH FACTS

TA: 6.40 g/L
pH: 3.43
Alcohol level: 13.5%
Barrel Aging: 10 months in French Oak, 35% new