



DOBBS FAMILY ESTATE PATRICIA'S CUVÉE 2012 Willamette Valley Pinot Noir



Sensory Components & Tasting Notes

Color: Deep ruby

Aroma: Cherry, vanilla, strawberry, cola, tobacco, wet earth

Mouth Feel: Full bodied, balanced acid and tannins

Flavor: Ripe red fruits, vanilla, cocoa, black currant

Finish: Long with fine grained tannins and mouth-watering acid

Luscious, red fruit aromas redolent of cherry and strawberry, toasted oak characters of cedar, vanilla and tobacco with an underlying wet soil complexity. The palate opens to full body, fine grained tannins and ends with a long balanced finish.

Opulent flavors of ripe strawberry, Bing cherry and black currant wrap around complex oak characters of cocoa and vanilla. Very drinkable even before bottling this 5 vineyard cuvee sets the bar high for the 2012 vintage.

Technical Data

Yeast Strain: Proprietary

Bottle Date: 2/20/14

TA: 6.30 g/L

Cases Produced: 427

pH: 3.45

Case Dimensions: 14.1 x 10.1 x 11.1

Alcohol Level: 14.2%

Case Weight: 39lbs

Barrel Aging: 15 months in French oak, 50% second fill

Palletization: 11x4 = 44 cases