



DOBBES FAMILY ESTATE 2012 Grand Assemblage Syrah | Rogue Valley

Sensory Components & Tasting Notes

Color: Dark garnet

Aroma: Plum, dark chocolate, dark cherry, fennel, herbal spice

Mouthfeel: Full body, structured tannins, mouthwatering acidity

Flavor: Dark fruits, cola, plum, blueberry

Finish: Long, carried by tannin and acid

Bold, dark fruit aromas and flavors of marionberry, plum and dark cherry meld with complex notes of vanilla pipe-tobacco, black currant, cola and red and black licorice. A full bodied entry transitions to young, fine-grain tannins and full mid-palate body. Mouth-watering acidity provides balance and anchors the ageability of this multi-vineyard blend from the Rogue Valley. Just over 2% Viognier is cofermented which lifts a floral complexity and emphasizes a fruit forward style.

Technical Data

Yeast Strain: Proprietary

TA: 6.95 g/L

pH: 3.42

Alcohol level: 14.4%

Barrel Aging: 19 months in 100%
Neutral Oak

Bottle Date: June 2014

Cases Produced: 677

Case Dimension: 14.1 X 10.1 X 11.1

Case Weight: 39lbs

Palletization: 11 X 4 = 44 cases

