

WINE BY

DOBBES



PINOT NOIR 2014

Abundant fresh, red fruit aromas of ripe Bing cherry, strawberry and pomegranate are accented by floral hibiscus and brambly, herbal undertones. Bright red fruit aromas carry onto the palate where a smooth mouthfeel supports full body, pleasant tannins and juicy acidity.

Bottle Date: June 2015

Appellation: Oregon

Barrel Aging: 8 months, neutral oak

Alcohol Level: 13.5%

TA: 5.70 g/L

pH: 3.52



PINOT GRIS 2015

A layered aroma highlights Bartlett pear, citrus peel and sweet floral accents of banana and honeydew melon. The palate opens light with crisp acid followed by smooth mid-palate body and flavors of young stone fruit, green apple, lemon and lime.

Bottle Date: May 2016

Appellation: Willamette Valley

Barrel Aging: Stainless steel

Alcohol Level: 13.5%

TA: 6.30 g/L

pH: 3.07



PINOT BLANC 2015

Sweet, floral aromas of golden-delicious apple, Asian pear and orange blossom lead with pineapple and cantaloupe accents. Flavors of lemon, citrus peel and ripe nectarine transition to medium body with mineral weight.

Bottle Date: May 2016

Appellation: Willamette Valley

Barrel Aging: Stainless steel

Alcohol Level: 13.5%

TA: 6.30 g/L

pH: 3.04



CHARDONNAY 2015

A floral honeysuckle accent adds complexity to the fruit driven bouquet. Crisp flavors of green apple and pear transition into a full bodied mid-palate rich with lemon curd, apricot and honeydew.

Bottle Date: February 2016

Appellation: Willamette Valley

Barrel Aging: Stainless steel

Alcohol Level: 13.5%

TA: 6.2 g/L

pH: 3.26



ROSÉ OF PINOT NOIR 2016

Floral driven aromas abound with jasmine and hibiscus pleasantly balanced by stone fruit and strawberry. The palate is clean and fresh with elegant apricot and bubble gum floral notes and light-red fruit accents.

Bottle Date: February 2017

Appellation: Willamette Valley

Barrel Aging: Stainless steel

Alcohol Level: 13.5%

TA: 5.10 g/L

pH: 3.33