



DOBBES
FAMILY ESTATE



2014 GRIFFIN'S CUVÉE 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 2020.

WINEMAKER'S NOTES

Built for the long haul, Griffin's wine will likely appeal to those that think Pinot Noir is better when bigger. Named after my son, this stylistic blend is specifically crafted through the blending of special and carefully chosen barrels, lots, vineyards and clones. Collectively, all components create a wine with more structure, dark fruits and barrel influence adding to age worthiness. Enjoy this wine now, but be patient as this wine will improve for years to come.

PAIRS BEST WITH

Grilled Lamb • Ribeye • Wild Mushrooms • Salami • Smoked Gouda •
Roasted Garlic & Figs • Arugula with Feta Cheese

TASTING NOTES

Appellation: Willamette Valley AVA

Color: Dark garnet

Aroma: Earthy mushroom, wet stone, dark fruits, nutmeg, tobacco wild berry crumble

Mouthfeel: Medium-full body, integrated tannins

Flavor: Baked blueberry, logan berry, cola, coffee, sandalwood

TECH FACTS

TA: 6.30 g/L

pH: 3.47

Alcohol level: 14.3%

Barrel Aging: 16 months in French Oak, 35% new

Cases Produced: 225