



2014 EOLA-AMITY CUVÉE PINOT NOIR

Eola-Amity Hills 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

It's hard to express the beauty of the Eola-Amity Hills AVA through words. So instead, I made this wine. The vineyard composition is made of up of 24% Symonette, 35% Eola Springs and 42% Willakia. I love working with grapes from this region, where rolling hills provide ample opportunity for diverse vineyard sites and excellent blending components. I crafted this Pinot Noir to be a "ready-to-drink-now" wine that will enhance any dish.

PAIRS BEST WITH

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

TASTING NOTES

Appellation: Eola-Amity Hills AVA

Color: Garnet

Aroma: Strawberry, blueberry, plum, clove, vanilla, cedar, mushroom/forest floor

Mouthfeel: Full body, structure tannins

Flavor: Dark cherry, dried cranberry, cinnamon, all spice, coffee, bramble spice

Finish: Long, carried by tannins, acid to support

TECH FACTS

TA: 6.40 g/L

pH: 3.49

Alcohol level: 14.2%

Barrel Aging: 10 months in French Oak, 30% new

Cases Produced: 300