



DOBBES
FAMILY ESTATE



2015 GRAND ASSEMBLAGE PINOT NOIR

Willamette Valley AVA

GROWING SEASON

2015 was an extremely warm growing season that set heat records regularly through the spring, summer and fall. It started with an early bud break and ended with an early harvest. Gorgeous dry yet cool days during harvest set the stage for copious amounts of high quality, impeccable fruit that will translate into extraordinary wines of both power and finesse.

WINEMAKER'S NOTES

This multi-vineyard blend is intended to be a vintage snapshot, weaving the temperament of each vineyard site into a cohesive whole. I strive to craft a vivacious yet elegant wine that counters juicy acidity with rich mouthfeel for both freshness and ageability. 23% new oak barrels contribute structured tannins and a touch of cedar and redwood accents. This is a classic example of Oregon Pinot Noir at its best, assertive yet enjoyable in its youth with excellent aging potential.

PAIRS BEST WITH

Brie • Mushroom Risotto • Grilled Steak • Halibut • Dark Chocolate

TASTING NOTES

Appellation: Willamette Valley

Color: Deep garnet

Aroma: Dark fruits, rose, black cherry, cedar, vanilla, juniper, leather, redwood duff

Mouthfeel: Medium-full body, silky

Flavor: Pomegranate, candied cherries, hibiscus

Finish: Long, structured tannins with lengthening acid

TECH FACTS

TA: 5.80 g/L

pH: 3.52

Alcohol level: 13.8%

Barrel Aging: 10 months in 100%

French oak: 23% 1st fill, 11% 2nd fill, 66% neutral

Cases produced: 3500