



**DOBBES**  
FAMILY ESTATE



## 2016 ROSÉ OF PINOT NOIR

*Chehalem Mountains- Quailhurst Vineyard*

### GROWING SEASON

The 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. Though it was an intense growing season due to the early start, the fruit produced throughout the state resulted in wonderful concentration and complexity with characteristic natural acidity.

### WINEMAKER'S NOTES

Boisterous aromas of ripe strawberry and watermelon blend with floral banana and rose along with tropical papaya and passion fruit and zesty tangerine peel. Medium body supported by some neutral barrel aging is balanced with fresh citrus acid and a food friendly subtle tannin structure. Flavors of floral banana and pomegranate transition to tart grapefruit and star fruit with a rich lychee accent. This premier release of rose for Dobbes Family Estate has a medium-long finish carried by juicy acid.

### PAIRS BEST WITH

Shellfish • Shrimp • Baked Rosemary Chicken • Asian Food • Spicy Pork Chops • Turkey • Chèvre • Gruyère • Gouda

### TASTING NOTES

**Appellation:** Chehalem Mountains

**Color:** Rose quartz

**Aroma:** Strawberry, watermelon, papaya, banana, passionfruit, tangerine

**Mouthfeel:** Light to medium, juicy acid

**Flavor:** Nectarine, crisp apple, pear, star fruit, vanilla

**Finish:** Medium-long with acid

### TECH FACTS

**TA:** 5.82 g/L

**pH:** 3.25

**Alcohol level:** 13.5%

**Barrel Aging:** 25% new French oak, 75% stainless steel tank

**Case Production:** 400