



## **2006 Skipper's Cuvée Pinot Noir**

### **Notes for the Wine List**

An exquisite example of the exotic terroir of Southern Oregon's Rogue Valley

**Color** – Deep Garnet

**Aroma** – Spiced black cherry fruit

**Mouth Feel** – Medium-bodied and silky

**Flavor** – Spiced berry and cherry fruit balances toasty oak and youthful tannins

**Finish** – Long and exotic

### **Joe's Tasting Notes**

Skipper's Pinot Noir initially opens with aromas of fresh earth that quickly yield to effusive boysenberry and cassis aromas. The medium body and soft mouth feel welcome bright cherry and black raspberry flavors integrated with silky and sweet barrel and grape tannins. The long, velvety finish endures. Drink now through 2011.

### **Winemaking Notes**

This 100% Rogue Valley Pinot Noir was chosen due to the very unique and exotic characteristics this Southern Oregon vineyard site expresses. My daughter Amelia - AKA "Skipper", is the inspiration and namesake of this wine. This unique vineyard is located at 2000 feet elevation with daytime temperatures averaging 85-95 degrees and nighttime temperatures as low as 35 degrees just prior to harvest. This yields richly concentrated fruit with well-balanced acidity. The vineyard was farmed to approximately 3 tons per acre with one cluster per shoot in order to maximize exposure for full ripening. Grape clusters were de-stemmed with approximately 70% whole berries intact in the fermenter with 25% whole clusters of fruit added. The must underwent a six-day pre-fermentation cold soak at 45-50 degrees prior to heating to initiate indigenous fermentation. Each lot was punched down three times per day and pressed out between ten and sixteen days total fermentation time. The young wine was introduced to barrel within sixteen hours of pressing and was racked twice prior to bottling fifteen months later.

### **2006 Vintage Comments**

We were blessed with yet another very high quality vintage year throughout the state. My 21<sup>st</sup> vintage, 19th in Oregon, was blessed by Mother Nature. She smiled upon us with warm, dry weather for optimal ripening conditions.

All fruit harvested was in pristine condition with higher sugars, moderate acidity and concentrated flavors. Ripe, round tannins contributed to overall balance. With increased yields and very high quality, we realized that we were bestowed a rare win-win scenario which puts smiles on the winemaker's face and creates happy customers!

### **Dobbes Family Estate Wines**

Dobbes Family Estate promises wines of distinction that represent a true expression of the finest varieties in Oregon by marrying nature, nurture and artistry to craft wines that exhibit unparalleled quality and sophistication. Our wines are crafted to be very drinkable and approachable while young, yet have the structure and acidity to age well and reward the patient.

Dobbes Family Estate produces Pinot Gris and Pinot Noir from the Willamette Valley; Viognier and Syrah from the Rogue Valley. Close attention to detail in the vineyard such as crop load, site selection and harvest timing, gentle handling of the fruit, as well as fermentation and aging methodologies leads to wines which are juicy, mouth-filling and delicious with well-balanced acidity.

### **Wine Statistics**

**Vineyard Source** - 100% Fortmiller Vineyard, Rogue Valley, Southern Oregon

**Clones** - #777 & #115

**Harvest Date** - October 7, 2006

**Brix at Harvest** – 22.7

**Yeast Strain** - 100% indigenous yeast

**Fermentation** – Open top fermenters

**Barrel Regimen** – 15 months in French oak, 40% new

**Bottle Date** – February, 2006

**Cases Produced** – 202 cases

**Alcohol** – 13.5%

**TA** – 0.60 g/100mL

**pH** – 3.56