DOBBES FAMILY ESTATE
2012 Momtazi Vineyard Pinot Noir / McMinnville AVA

Sensory Components & Tasting Notes

Color: Deep Ruby-Purple

Aroma: Dark berry fruit, earth, cherry pie, mushroom, marionberry, cedar, spice, subtle vanilla

Mouthfeel: Full body, age-worthy tannins, bright acid

Flavor: Bing cherry, pomegranate, pipe tobacco, earth, vanilla

Finish: Long, fresh acid, structured tannins

Dark, ripe fruits lead the aroma with marionberry and cherry pie accented with brambly spice, chocolate, subtle ginger and nutmeg. A bright acid entry is countered by assertive fine grained tannins and full mid-palate body. Flavors lead with Bing cherry supported by pipe tobacco, bittersweet cocoa and hints of vanilla. As one of our most age-worthy wines, the Momtazi Pinot Noir finishes with structure, but is carried by clean acid and complex flavors. A bold wine that can be enjoyed now while in its youth; and cellar additional bottles to watch the wine mature through 2018 and beyond.

Technical Data

Yeast Strain: Proprietary
TA: 6.43 g/L
pH: 3.40
Alcohol level: 14.2%
Barrel Aging: 18 months in French Oak, 0% New, 20% 3rd Fill, 80% Neutral

Bottle Date: April 2014
Cases Produced: 251
Case Dimension: 14.1 x 10.1 x 11.1
Case Weight: 39 lbs
Palletization: 11 x 4 = 44 cases