



DOBBES FAMILY ESTATE

2013 Griffin's Cuvée Pinot Noir | Willamette Valley

Sensory Components & Tasting Notes

Color: Ruby

Aroma: Complex, spicy oak, marion and boysenberry, dried cherry, floral rose and Italian plum

Mouthfeel: Full bodied, structured tannins, fresh acid

Flavor: Strawberry, raspberry and red licorice, oak driven spice, cola, earthy undertones

Finish: Long with tannins and acid

Eight vineyards were used to assemble the 2013 Griffin's Cuvée. Notable contributions from Symonette and Wilikia bring dark-berried fruit, body building tannins and lengthening acid. Roserock, Jean Ray and Vista Hills provide a solid core of red fruit found in cherry and strawberry along with complex floral rose. Quailhurst doses a pretty dollop of strawberry countered by dark brambly spice, Italian plum and structured tannins from Momtazi. A theme of bright acid on the palate carries the finish and will support the wine as the tannins age. After blending in May, the cuvée was moved to 57% 1st fill oak which plays a significant role in the diverse aromas and flavors of vanilla, black pepper, anise, nutmeg and ginger.

Technical Data

Yeast Strain: Proprietary

Bottle Date: August 2015

TA: 6.40 g/L

Cases Produced: 177

pH: 3.44

Case Dimension: 14.1 X 10.1 X 11.1

Alcohol level: 13.5%

Case Weight: 39lbs

Barrel Aging: 10 months in 100% French oak: 11% 1st Fill, 9% 2nd Fill, 80% neutral

Palletization: 11 X 4 = 44 cases

