



DOBBES
FAMILY ESTATE



2015 DUNDEE HILLS CUVÉE PINOT NOIR

Dundee Hills 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

A blend of Meyer and Vista Hills vineyards, this cuvée is 22% whole cluster fermentation and 22% new French oak. A variety of aromas leap from the glass representing ripe, red fruits of strawberry preserves, cherry and floral pomegranate. Darjeeling tea, cocoa, cedar and mushrooms contribute spice and savory notes. The palate is full-bodied with acid and tannin to balance and carry a long finish. Fermentations using whole cluster contribute bright fruit, savory spice and tannin simultaneously and result in wonderful opportunities for food pairing. Keep this in mind for Thanksgiving and other meals with poultry and fruit accented dishes.

PAIRS BEST WITH

Thanksgiving Turkey • Pork Tenderloin with cherry reduction sauce

TASTING NOTES

Appellation: Dundee Hills

Color: Deep Garnet

Aroma: Strawberry preserves, Darjeeling tea, cocoa bean, pomegranate, Shiitake mushrooms, forest floor

Mouthfeel: Full body, moderate acid, pleasant, youthful tannins

Flavor: Cassis, green cardamom, pink peppercorns, allspice, cherry, cedar

Finish: Long, smooth, carried by pleasant tannins

TECH FACTS

TA: 6.14 g/L

pH: 3.59

Alcohol level: 14.2%

Barrel Aging: 20 months in 22% new French oak, 78% neutral

Cases produced: 96

