



DOBBES
FAMILY ESTATE



2015 GRENACHE BLANC

Rogue Valley - Crater View Vineyard

GROWING SEASON

2015 had 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. We finished harvest at Crater View Vineyard around September 30th, a date that is known to begin harvest.

WINEMAKER'S NOTES

Grenache Blanc is an exciting white varietal and one of my favorite white wines. Not only is it new and unique to Oregon, it's crisp, floral and refreshing making it the best summer drinking wine. The grapes are sourced from Crater View Vineyard in the Rogue Valley grown at 1,400 feet in elevation thriving through long warm days and cool nighttime temperatures - all of which results in the perfect recipe for the development of juicy and well balanced Rogue Valley grapes and wine!

PAIRS BEST WITH

Japanese Food • Crab • Oysters • Pork Chops • Braised Apples • Chicken Salad • Feta • Melon fruit

TASTING NOTES

Appellation: Rogue Valley AVA

Color: Pale lemon

Aroma: Orange blossom, honeysuckle, stone fruit, lemon, honeydew melon

Mouthfeel: Medium body, bold acidity

Flavor: Lemon juice, apple, nectarine, honey

Finish: Medium-long, acid driven

TECH FACTS

TA: 6.90 g/L

pH: 3.02

Alcohol level: 13.5%

Barrel Aging: 4.5 months in 100% neutral barrels

Cases produced: 475