



DOBBES FAMILY ESTATE AMELIA ROSE CUVÉE 2012 Rogue Valley Pinot Noir



Sensory Components & Tasting Notes

Color: Bright ruby

Aroma: Floral red rose, ripe red berries, pomegranate, cherry and vanilla

Mouth Feel: Medium-full, elegant acid/tannin balance

Flavor: Cranberry, candied cherry, stemmy spice and subtle oak

Finish: Medium-long

Jumping from the glass are ripe berry fruits, floral red rose, sweet cherry, pomegranate and oak driven nutmeg and vanilla. The palate mirrors the aroma with a full bodied entry deftly balanced between elegant tannins and acid that carries the finish. Woven between cranberry, strawberry and candied cherry flavor is a subtle barrel character found in cedar spice and vanilla.

Technical Data

Yeast Strain: Proprietary

Bottle Date: 8/14/13

TA: 8.08 g/L

Cases Produced: 175

pH: 3.54

Case Dimensions: 14.1 x 10.1 x 11.1

Alcohol Level: 13.5%

Case Weight: 39lbs

Barrel Aging: 10 months in second fill French oak

Palletization: 11x4 = 44 cases