DOBBES FAMILY ESTATE
2012 Grand Assemblage Syrah / Rogue Valley

Sensory Components & Tasting Notes

Color: Dark garnet
Aroma: Plum, dark chocolate, dark cherry, fennel, herbal spice
Mouthfeel: Full body, structured tannins, mouthwatering acidity
Flavor: Dark fruits, cola, plum, blueberry
Finish: Long, carried by tannin and acid

Bold, dark fruit aromas and flavors of marionberry, plum and dark cherry meld with complex notes of vanilla pipe tobacco, black currant, cola and red and black licorice. A full bodied entry transitions to young, fine grain tannins and full mid palate body. Mouth-watering acidity provides balance and anchors the ageability of this multi-vineyard blend from the Rogue Valley. Just over 2% Viognier is cofermented which lifts a floral complexity and emphasizes a fruit forward style.

Technical Data

Yeast Strain: Proprietary
TA: 6.95 g/L
pH: 3.42
Alcohol level: 14.4%
Barrel Aging: 19 months in 100% Neutral Oak

Bottle Date: June 2014
Cases Produced: 677
Case Dimension: 14.1 X 10.1 X 11.1
Case Weight: 39 lbs
Palletization: 11 X 4 = 44 cases