2014 QUAILHURST VINEYARD
PINOT NOIR
Chehalem Mountains AVA

GROWING SEASON
Our 2014 vintage in Oregon may be remembered as the vintage of a lifetime. It was a really warm year with ideal, long growing season and is one of the largest crop we have ever seen at Dobbes. In fact, 2014 not only showed great quantity, but yields were also high, and showing great quality. The fruit was lush and showed tremendous flavor, depth, balance and complexity. This is a vintage to look forward to through 2020.

WINEMAKER’S NOTES
Over the years, I have watched the vines of Quailhurst Vineyard mature and have seen the quality of the fruit improve with every vintage. This vineyard site is a perfect fit for a vineyard designate wine; producing consistent personality that defines a sense of place. I often say, “Quailhurst loves oak.” While some vineyards need new oak to accentuate an average landscape, Quailhurst can handle new oak due to its opulent fruit and fine-grained sweet tannins.

PAIRS BEST WITH
Prime Rib • Pork Chops • Rosted Garlic Potatoes • Cured Meats • Havarti • Grilled Asparagus • Spinach Salad with hazelnuts

TASTING NOTES
Appellation: Chehalem Mountains AVA
Color: Medium garnet
Aroma: Dried strawberry, cherry, black pepper, toasty oak
Mouthfeel: Medium-full body, integrated tannins
Flavor: Bright red fruits, smoky cedar, barrel spice, cocoa beans

TECH FACTS
TA: 6.20 g/L
pH: 3.56
Alcohol level: 14.2%
Barrel Aging: 10 months in French Oak, 45% new
Cases Produced: 200