



DOBBES
FAMILY ESTATE



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