



DOBBES

FAMILY ESTATE



2013 MOMTAZI VINEYARD PINOT NOIR

McMinnville AVA

GROWING SEASON

2013 was the driest year since 1985, until the final week of September when Oregon received the remnants of a typhoon that hit Japan. While the last-minute rain presented its challenges, Joe was able to draw from his many years of experience as a Winemaker to produce wines of consistent quality and finesse.

WINEMAKER'S NOTES

A complex wine with abundant fruit character countered by non-fruit variety. Components from whole-cluster fermentation bring spicy, brambly impact to the aroma and flavor along with added tannin and age-ability. Floral rose and violet blend with dark and red fruits and intriguing mushroom/forest floor and dried tobacco. Medium to full body is framed by tannins that build length carried by acid. No new oak was used which helps preserve the integrity of this single vineyard designate from the McMinnville AVA.

PAIRS BEST WITH

Filet Mignon • Braised short ribs • Pappardelle with wild boar ragout

TASTING NOTES

Appellation: McMinnville AVA

Color: Deep Ruby

Aroma: Marionberry, dark cherry, violet and rose petals, cassis, mushroom, forest floor

Mouthfeel: Medium-full body, structured tannins and acid to match

Flavor: Intense red fruits, strawberry, pomegranate, cherry, tobacco, brambles, sweet floral

Finish: Long finish, carried by acid and tannin

TECH FACTS

TA: 6.20 g/L

pH: 3.45

Alcohol level: 13.5%

Barrel Aging: 11 months in French Oak, 100% 3rd fill

Cases Produced: 75