2014 PATRICIA’S CUVÉE PINOT NOIR
Willamette Valley

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 crops 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
This wine is crafted in honor of my wife. I take my favorite grapes, off my favorite vines, in my favorite vineyards. I put them in my favorite barrels, and name it after my favorite person. Full bodied entry on the palate is followed by youth-preserving acid and age-worthy tannins. A classic example of Oregon Pinot Noir at its best, assertive in its youth with excellent aging potential.

PAIRS BEST WITH
Tri Tip • Steak Fajitas • Wild Mushroom Risotto • Halibut • Charcuterie • Blue Cheese • Manchego • Chocolate

TASTING NOTES
Appellation: Willamette Valley
Color: Garnet
Aroma: Black cherry, raspberry, dark chocolate, strawberry jam, Brambly spice and cardamom
Mouthfeel: Full body, structure tannins
Flavor: Pomegranate, dark cherry, cola, lychee
Finish: Medium- long, carried by tannins, juicy acid to support

TECH FACTS
TA: 6.20 g/L
pH: 3.47
Alcohol level: 14.1%
Barrel Aging: 10 months in French Oak, 40% new
Cases Produced: 325