



DOBBES
FAMILY ESTATE



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