



DOBBES
FAMILY ESTATE



2016 ROSÉ *of* PINOT NOIR

Quailhurst Vineyard - Chehalem Mountains

GROWING SEASON

The 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.

WINEMAKER'S NOTES

This single vineyard Rosé has boisterous aromas of ripe strawberry and watermelon blend with floral banana and rose along with tropical papaya and passion fruit and zesty tangerine peel. Medium body supported by some neutral barrel aging is balanced with fresh citrus acid and a food friendly subtle tannin structure. Flavors of floral banana and pomegranate transition to tart grapefruit and starfruit with a rich lychee accent. This Rosé has a medium-long finish carried by juicy acid.

PAIRS BEST WITH

Brie Goat Cheese • Melon with Prosciutto • Turkey • Thai food • Shrimp

TASTING NOTES

Appellation: Chehalem Mountains

Color: Rose quartz

Aroma: Strawberry, watermelon, papaya, passion fruit, tangerine, rose

Mouthfeel: Medium-body, juicy acid

Flavor: Pomegranate, starfruit, lychee, ruby-grapefruit

Finish: Dry, medium-long, vibrant acid

TECH FACTS

TA: 5.82g/L

pH: 3.36

Alcohol level: 14.2%

Barrel Aging: 50% neutral barrels

Cases produced: 300