



DOBBES
FAMILY ESTATE



2013 SYMONETTE VINEYARD PINOT NOIR

Eola-Amity Hills 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

Diverse fruit aromas of ripe raspberry, blueberry, redcurrant and dark cherry mingle with spicy non-fruit complexity found in cedar, subtle sweet tobacco, dried roses, vanilla and nutmeg. The palate has flavors similar to the complex aroma. Mouthfeel is smooth with vibrant acidity, medium-full body all carried by a long elegant finish.

PAIRS BEST WITH

Soft cheeses • Halibut • Chicken Marsala • Pork Tonkatsu

TASTING NOTES

Appellation: Eola-Amity Hills AVA

Color: Medium Garnet

Aroma: Ripe raspberry, cherry, blueberry, cedar, sweet tobacco leaf, dried rose petal

Mouthfeel: Bright acid on entry, silky mid palate, medium-full body

Flavor: Red cherry, clove, spicy oak, cocoa nibs, violets, eucalyptus, raspberry

Finish: Smooth and balanced with lingering acidity

TECH FACTS

TA: 6.10 g/L

pH: 3.43

Alcohol level: 13.5%

Barrel Aging: 11 months in 40% new French oak, 60% neutral

Cases produced: 151