



DOBBES
FAMILY ESTATE



2015 PATRICIA'S CUVÉE PINOT NOIR

Willamette Valley AVA

GROWING SEASON

2015 was an extremely warm growing season that set heat records regularly through the spring, summer and fall. It started with an early bud break and ended with an early harvest. Gorgeous dry yet cool days during harvest set the stage for copious amounts of high quality, impeccable fruit that will translate into extraordinary wines of both power and finesse.

WINEMAKER'S NOTES

Crafted in honor of Joe's wife Patricia, this opulently styled Pinot Noir is a study in balance. Fresh fruit aromas of raspberry, black cherry and pomegranate counter with herbaceous notes of mint leaves and cedar. The flavor mirrors the aroma with subtle notes of Damask rose petals and a hint of white pepper. 50% new French oak aging adds layers of warm baking spice notes and pleasantly grippy tannins, making this wine a fine candidate for aging. Sourced from multiple vineyard sites in the Willamette Valley including Quailhurst and Symonette, Patricia's Cuvée is a wine just as beautiful and complex as its namesake.

PAIRS BEST WITH

Roast Duck • Glazed Ham • Spaghetti Bolognese

TASTING NOTES

Appellation: Willamette Valley

Color: Dark Ruby

Aroma: Raspberry, black cherry, cedar, pomegranate, mint leaves

Mouthfeel: Balanced and silky with fine grained tannins and medium acidity

Flavor: Strawberry, black cherry, Damask rose petal, white pepper, vanilla

Finish: Medium long with pleasantly grippy tannins

TECH FACTS

TA: 5.93 g/L

pH: 3.47

Alcohol level: 13.5%

Barrel Aging: 20 months in 50% new French oak

Cases produced: 320

