



DOBBES
FAMILY ESTATE



2014 "THE CIRCLE" CUVÉE PINOT NOIR *Willamette Valley*

GROWING SEASON

Our 2014 vintage in Oregon may be remembered as the vintage of a lifetime. A warm, long growing season resulted in one of the largest crops we have ever seen at Dobbes - but thankfully, not at the expense of quality. We were blessed with lush, nearly perfect fruit that showed tremendous flavor, depth, and complexity, making 2014 a vintage to savor.

WINEMAKER'S NOTES

This wine is a mini-tour of the Willamette Valley stopping at 6 vineyards, highlighted by Vista Hills Vineyard in the Dundee Hills AVA which accounts for 50% of the blend. Diverse aromas of fruit, spice, and earthiness found in dried cherry, cigar paper and Chanterelle mushroom transition seamlessly onto the palate, expanding into medium body, structured tannins and moderate acid. 25% new oak aging leaves a light touch of oak that adds complexity to the grape driven character of the blend. This wine will age gracefully into 2020.

PAIRS BEST WITH

Cassoulet • Roast chicken with cherry-rosemary reduction

TASTING NOTES

Appellation: Willamette Valley

Color: Medium Garnet

Aroma: Dried cherry, star anise, tarragon, cigar paper, English toffee, cedar

Mouthfeel: Round, medium bodied, structured tannins

Flavor: Dark ripe plum, rhubarb, clove, earth, sweet tobacco

Finish: Spicy, carried by tannins

TECH FACTS

TA: 6.20 g/L

pH: 3.52

Alcohol level: 14.3%

Barrel Aging: 10 months in 100% French oak; 25% new, 25% 2nd fill, 50% neutral

Cases produced: 200