



DOBBES
FAMILY ESTATE



2014 CUVÉE EXCEPTIONNELLE 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

Skilled blending of seven vineyards crafted the 2014 Cuvée Exceptionnelle, creating a complex wine rich with ripe fruit and enticing toasted oak characters. Aromas of ripe cherry, floral rose, marionberry, caramel, chocolate, tobacco and warm berry pie transition onto the palate. A bright acid entry is supported by full body and structured tannins. Flavors of dark berries and strawberry preserves are complemented by allspice and hints of black pepper. The long, elegant finish is carried by juicy acid and is balanced by food friendly tannins. Benefitting from the stellar 2014 growing season, this exceptional wine will reward through 2022.

PAIRS BEST WITH

Filet Mignon • Duck Confit • Braised Lamb Shanks

TASTING NOTES

Appellation: Willamette Valley

Color: Dark Ruby

Aroma: Ripe red and black fruits, cocoa, rose, tobacco, caramel

Mouthfeel: Structured tannins, full body, bright acidity

Flavor: Dark fruits, strawberry preserves, black pepper, chocolate, allspice

Finish: Long, carried by acid and tannin

TECH FACTS

TA: 6.50 g/L

pH: 3.42

Alcohol level: 14.5%

Barrel Aging: 16 months in 60% new French oak

Cases produced: 79