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. Benefiting 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