



DOBBES
FAMILY ESTATE



2014 CHARDONNAY

Dundee Hills AVA

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

Fresh lemon, green apple and pear aromas blend with floral accents of honeysuckle, vanilla, and a hint of spicy nutmeg. The palate leads with juicy acidity followed by medium-full body. Flavors of Asian pear, crisp stone fruit and ripe Golden Delicious apple are accentuated with vanilla notes from 20% new French oak. No malolactic fermentation helps the wine maintain a vibrant acidity and 15 months on the lees builds body to support the acid and carry a long, smooth finish.

PAIRS BEST WITH

Roast Chicken • Potatoes au Gratin • Oysters Rockefeller

TASTING NOTES

Appellation: Dundee Hills AVA

Color: Pale straw

Aroma: Citrus, apple, pear, honeysuckle, nutmeg, vanilla

Mouthfeel: Medium-full body, juicy acid

Flavor: White peach, star fruit, nectarine, Asian pear

Finish: Long, mouthwatering

TECH FACTS

TA: 7.50 g/L

pH: 3.17

Alcohol level: 13.5%

Barrel Aging: 10 months in French oak; 20% new; 15 months in tank

Cases produced: 315