



# DOBBES

FAMILY ESTATE



## 2014 EOLA-AMITY CUVÉE PINOT NOIR

*Eola-Amity Hills AVA*

### GROWING SEASON

Our 2014 vintage in Oregon may be remembered as the vintage of a lifetime. It was a really warm year with ideal, long growing season and is one of the largest crop we have ever seen at Dobbes. In fact, 2014 not only showed great quantity, but yields were also high, and showing great quality. The fruit was lush and showed tremendous flavor, depth, balance and complexity. This is a vintage to look forward to through 2020.

### WINEMAKER'S NOTES

It's hard to express the beauty of the Eola-Amity Hills AVA through words. So instead, I made this wine. The vineyard composition is made of up of 24% Symonette, 35% Eola Springs and 42% Willakia. I love working with grapes from this region, where rolling hills provide ample opportunity for diverse vineyard sites and excellent blending components. I crafted this Pinot Noir to be a "ready-to-drink-now" wine that will enhance any dish.

### PAIRS BEST WITH

Tri Tip • Steak Fajitas • Wild Mushroom Risotto • Halibut • Charcuterie • Blue Cheese • Manchego • Chocolate

### TASTING NOTES

**Appellation:** Eola-Amity Hills AVA

**Color:** Garnet

**Aroma:** Strawberry, blueberry, plum, clove, vanilla, cedar, mushroom/forest floor

**Mouthfeel:** Full body, structure tannins

**Flavor:** Dark cherry, dried cranberry, cinnamon, all spice, coffee, bramble spice

**Finish:** Long, carried by tannins, acid to support

### TECH FACTS

**TA:** 6.40 g/L

**pH:** 3.49

**Alcohol level:** 14.2%

**Barrel Aging:** 10 months in French Oak, 30% new

**Cases Produced:** 300

