



DOBBES
FAMILY ESTATE



2016 ELEMENTS OREGON BUBBLES

Willamette Valley

GROWING SEASON

The 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.

WINEMAKER'S NOTES

Clean, lean, crisp, and fruity; the first ever Dobbes Bubbles is equally at home at your swankiest dinner party as it is with your Tuesday night take-out. 70% Pinot Gris, 19% Auxerrois, 6% Gewürtztraminer, and 5% Chardonnay contribute aromas of Granny Smith apple, orange blossom, and lemon marmalade with hints of freshly whipped cream, nutmeg, and a touch of salty sea air. The flavor mirrors the aroma with notes of Mandarin oranges and a whisper of freesia. The fine textured effervescence and pleasantly crisp finish will leave you feeling refreshed and ready to celebrate!

PAIRS BEST WITH

Oysters • Foie Gras • Asian take-out • Fried Chicken

TASTING NOTES

Appellation: Willamette Valley AVA

Color: Pale straw

Aroma: Granny Smith apple, nutmeg, lemon marmalade, orange blossom

Mouthfeel: Racy, bright acid; light body

Flavor: Mandarin orange, green apple, citrus zest

Finish: Light, refreshing, and crisp

TECH FACTS

TA: 6.17 g/L

pH: 3.11

Alcohol Level: 13.5%

Barrel Aging: 100% stainless steel

Cases Produced: 243

