



DOBBES
FAMILY ESTATE



2015 EOLA-AMITY CUVÉE PINOT NOIR

Eola-Amity Hills AVA

GROWING SEASON

2015 was an extremely warm growing season that set heat records regularly through the spring, summer and fall. It started with an early bud break and ended with an early harvest. Gorgeous dry yet cool days during harvest set the stage for copious amounts of high quality, impeccable fruit that will translate into extraordinary wines of both power and finesse.

WINEMAKER'S NOTES

A classic expression of the Eola-Amity Hills AVA, the aroma leads with Marionberry and dark cherry, accented with ripe strawberry, blueberry, and rose. 54% new French oak aging adds to the aroma with cedar/spice notes, leather, pipe tobacco, and vanilla. A full entry on the palate is balanced between juicy acid and smooth tannins. Flavors suggesting a bowlful of mixed berries are complemented by herbal complexity found in tobacco, thyme, and sage. The finish is structured with high quality, fine grained tannins and enough acid to balance. Delicious to drink now, yet will continue to cellar exquisitely through 2025.

PAIRS BEST WITH

Braised Bison • Tagliatelle with Wild Boar Ragout • Aged Cheddar

TASTING NOTES

Appellation: Eola-Amity Hills

Color: Dark Ruby

Aroma: Marionberry, blueberry, pipe tobacco, cedar, spice, leather, cola, rose

Mouthfeel: Full bodied with juicy acid and smooth tannins

Flavor: Ripe mixed berries, tobacco, sage, thyme

Finish: Structured and youthful carried by tannins

TECH FACTS

TA: 6.18 g/L

pH: 3.38

Alcohol level: 14.2%

Barrel Aging: 21 months in 54% new French oak, 18% 2nd fill, 28% neutral

Cases produced: 330