



DOBBES
FAMILY ESTATE



2015 GRAND ASSEMBLAGE SYRAH *Rogue Valley*



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

This wine enchants the senses with its evolving and complex aroma. Fresh, dried and preserved fruit aromas varying from cherry to fig are accented with oak characters of vanilla, cedar and coffee; further enhanced by elegant lilac and wild-violet floral accents. That aromatic intensity carries onto the palate, opening with juicy acidity and transitioning to a full body with structured tannins. 21 months in 27% new oak has added nuanced layers to this wine without overwhelming the intense dark fruit profile of Rogue Valley Syrah. As a young wine, the juicy acid helps counter drying tannins for a long, food friendly finish. As this wine ages the tannins will soften and the acid will preserve the fruit character, revealing a silken finish that rewards the patient.

PAIRS BEST WITH

Wood Fired Pizza • Chili • Roasted Root Vegetables

TASTING NOTES

Appellation: Rogue Valley

Color: Deep Purple

Aroma: Dried cherry, blueberry, fig, wild violets, coffee, cedar, vanilla

Mouthfeel: Full bodied with youthful, age-worthy tannins and medium acidity

Flavor: Blackcurrant, plum, forest floor, dark chocolate, tobacco, anise, coffee

Finish: Long with juicy acid and age-worthy structure

TECH FACTS

TA: 6.66 g/L

pH: 3.86

Alcohol level: 14.2%

Barrel Aging: 21 months in French (82%) and American (18%) oak, 27% new, 73% neutral

Cases produced: 130