



DOBBES
FAMILY ESTATE



2015 GRIFFIN'S CUVÉE PINOT NOIR

Willamette 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

As the age-worthy member of the Family Cuvée trio of Dobbes Pinot Noirs, this vintage of Griffin's Cuvée delivers with characteristic complexity. Blended from 6 different vineyards, various non-fruit components take a leading role along with depth and structure from whole cluster spice. Aromas of dark berries mingle with earthy, savory notes and subtle floral lilac and violet. A full, round mouthfeel with sturdy structure and acid to preserve freshness all carries a long finish. 18% whole cluster fermentation contributes flavors of blackberry pie and herbal spice, while 21 months in 44% new French oak barrels boosts mouthfeel and softens tannins, encouraging further aging in bottle. Drink now or allow Griffin to age gracefully through 2020-2027.

PAIRS BEST WITH

Smoked Meats • Prime Rib • Washed Rind Cheeses

TASTING NOTES

Appellation: Willamette Valley

Color: Dark Ruby

Aroma: Dark berries, black plum, leather, violet, toffee, black tea

Mouthfeel: Round, full-bodied with tannic backbone

Flavor: Blackberry pie, wet stone, thyme, white pepper

Finish: Long with age-worthy tannins

TECH FACTS

TA: 6.36 g/L

pH: 3.41

Alcohol level: 14.2%

Barrel Aging: 21 months in 44% new French oak

Cases produced: 200