



DOBBES
FAMILY ESTATE



2017 GRENACHE BLANC CRATER VIEW VINEYARD *Rogue Valley AVA*

GROWING SEASON

The 2017 Rogue Valley growing season began with bud break in the first 10 days of April. Bloom occurred during gorgeous weather in the first week of June, resulting in above average crop levels. Crop loads were thinned in July at véraison to ensure slightly above average yields. An overall warm growing season and easy harvesting conditions resulted in fantastic quality fruit from all our Rogue Valley vineyards.

WINEMAKER'S NOTES

We're one year away from our 10th anniversary of crafting Grenache Blanc, one of the most unique and rare white varieties found in Oregon. Floral and herbal notes of orange blossom and lemongrass dominate the aroma, supported by fruit characteristics of fresh and candied citrus, apricot, and ripe peach. A full, smooth entry and soft midpalate transitions to mouth-watering acidity for a balanced mouthfeel. Opulent flavors of golden apple, ripe cantaloupe and honeydew melon mingle with sweet herbs, crisp starfruit and juicy golden raspberry. A pleasant balance of creamy weight and tart acidity carry the finish. The full body of this vintage of Grenache Blanc opens the door to a wide variety of food pairing options from halibut and scallops to pork chops and banh mi.

PAIRS BEST WITH

Pork Chops with Applesauce • Halibut • Scallops • Banh Mi

TASTING NOTES

Appellation: Rogue Valley

Color: Pale lemon

Aroma: Orange blossom, lemongrass, candied citrus, apricot, peach

Mouthfeel: Smooth entry, soft mid-palate transitioning to mouthwatering acidity

Flavor: Golden apple, starfruit, lemon verbena, cantaloupe, golden raspberry

Finish: Medium-long, round, juicy

TECH FACTS

TA: 6.52 g/L

pH: 3.5

Alcohol level: 14.2%

Barrel Aging: 4 months in 65% neutral French oak; 35% tank

Cases produced: 530

