



DOBBES  
FAMILY ESTATE



## 2017 ROSÉ OF PINOT NOIR QUAILHURST VINEYARD *Chehalem Mountains AVA*

### GROWING SEASON

The 2017 Willamette Valley growing season began with a more typical bud break in mid-April, compared to an earlier start in 2016. Excellent conditions at bloom resulted in a heavy fruit set that, even with thinning, yielded 10-15% more fruit than average at harvest. A warm, dry summer followed by late September rains and early fall cool temperatures slowed ripening and ensured high quality fruit that was mature yet not overripe.

### WINEMAKER'S NOTES

Floral aromas of peach, rose petal and sweet herbs mingle with ripe fruit characters of strawberry, golden raspberry, watermelon and redcurrant. Full bodied entry on the palate with smooth mouthfeel, transitioning to mouthwatering, juicy acidity carrying into a medium long finish. Flavors of fresh berries and citrus zest are accented by herbal complexity and subtle spice. A complex rosé with elegant aromas, food friendly mouthfeel and fresh acidity.

### PAIRS BEST WITH

Pork Rillettes • Roasted Beets with Goat Cheese Yogurt Dressing • Thanksgiving

### TASTING NOTES

**Appellation:** Chehalem Mountains

**Color:** Vibrant pale salmon

**Aroma:** Strawberry, rose petal, rhubarb, golden raspberry, sweet herbs, vanilla

**Mouthfeel:** Smooth entry, soft and silky midpalate, juicy finish

**Flavor:** Gooseberry, raspberry, citrus zest, Herbes de Provence, crème fraîche

**Finish:** Medium-long, clean, acid driven

### TECH FACTS

**TA:** 5.53 g/L

**pH:** 3.38

**Alcohol level:** 14.2%

**Barrel Aging:** 100% stainless steel

**Cases produced:** 500