



DOBBES
FAMILY ESTATE



BARREL SIX RESERVE TAWNY DESSERT-STYLE SYRAH *Rogue Valley AVA*

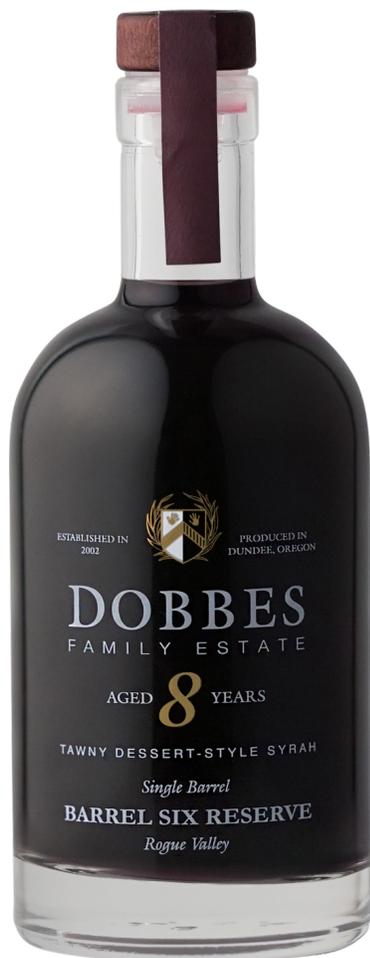
Tucked away for eight years in barrel, Barrel Six is a complex, graceful, mature wine with integrated candied fruit notes and smooth as silk mouthfeel - a true wine elixir.

WINEMAKER'S NOTES

In 2010 we bottled 5 barrels of ruby port and saved the 6th barrel. After 8 years of aging we've finally released that last barrel, one of our smallest passion projects. Distinct aromas of candied cherries mingle with marionberry pie, vanilla, tobacco, sarsaparilla, dates and dried plum. The palate is smooth and sweet with juicy acid and balanced tannins. Flavors of dried cherries and red plum enveloped in vanilla are accented with hints of nutmeg, cocoa and dried herbs. Extended barrel aging has tamed the assertiveness of youth, trading for a balanced, smooth and long finish. Port-style wines are wonderful on their own or with food and don't always need to be saved for after dinner. Barrel Six Reserve pairs equally well with savory foods like bacon and blue cheese, and sweet treats such as dried fruits, bittersweet chocolate, nuts and aged cheeses. Conversation with family and friends or a warm hearth are lovely accompaniments as well.

PAIRS BEST WITH

Bacon Wrapped Dates • Salad with Fresh Pears and Gorgonzola • Aged cheeses



TASTING NOTES

Appellation: Rogue Valley

Color: Brick Red

Aroma: Candied cherry, vanilla, dates, sarsaparilla, tobacco, dried plum

Mouthfeel: Smooth, juicy, sweet, full bodied

Flavor: Dried cherries, red plum, vanilla, hints of nutmeg, cocoa, and dried herbs

Finish: Long, sweet, and juicy carried by moderate drying tannins

TECH FACTS

TA: 7.78 g/L

pH: 3.45

Alcohol level: 20.5%

R.S.: 6% = 60 g/L

Barrel Aging: 8 years in neutral French oak

Cases produced: 50