2016 AMELIA ROSE CUVÉE
PINOT NOIR
Rogue Valley

Amelia Rose Cuvée is the namesake wine for Joe Dobbes’ daughter. Styled after her, this wine exudes elegance and finesse.

GROWING SEASON
The 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.

WINEMAKER’S NOTES
Diverse aromas of vanilla, red plum, dried herbs, berry cobbler, ripe cherry and allspice entice the senses. Medium weight entry on the palate with flavors of tart red currant and plum play alongside non-fruit components of vanilla, cedar, and cocoa. Youthful, angular tannins are matched with pleasant acidity that will maintain vibrancy as the wine ages. 55% new French oak aging contributes toasted, spicy characteristics to balance the ripe, forward fruit which will further integrate and balance with time.

PAIRS BEST WITH
Beef Stroganoff • Wild Mushroom Risotto • Potatoes Au Gratin

TASTING NOTES
Appellation: Rogue Valley
Color: Medium ruby
Aroma: Vanilla, mixed berry cobbler, allspice, red plum, ripe cherry, dried herbs
Mouthfeel: Medium body, structured tannins, moderate acid
Flavor: Dark and red fruits, cocoa, vanilla, cedar
Finish: Long with acid and tannin

TECH FACTS
TA: 6.18 g/L
pH: 3.57
Alcohol Level: 14.2%
Barrel Aging: 14 months in French Oak, 55% new
Cases Produced: 220