



DOBBES
FAMILY ESTATE



2016 GRAND ASSEMBLAGE PINOT NOIR

Willamette Valley

Our Grand Assemblage Pinot Noir, a multi-vineyard blend, is a vintage snapshot that weaves the specificity and temperament of each site into a cohesive tapestry of flavors.

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 grapes are a wonderful concentration and complexity with characteristic natural acidity.

WINEMAKER'S NOTES

Dark, ripe fruited aromas of dark cherry and marionberry are highlighted with complex accents of cranberry, cola, vanilla, sandalwood and violet. The combination of 14 months in barrel, 26% new oak and 18% whole cluster has rounded out the structured tannins and added cedar and spice notes that integrate well into the black cherry and raspberry fruit flavors. A full body carries into a medium length finish with acid to match the tannin.

PAIRS BEST WITH

Roast Chicken • Smokey Glazed Ham • Bacon Stuffed Mushrooms

TASTING NOTES

Appellation: Willamette Valley

Color: Dark ruby

Aroma: Ripe fruits, raspberry, marionberry, dark cherry, cola, vanilla, sandalwood

Mouthfeel: Full body, structured tannins, supporting acid

Flavor: Black cherry, raspberry, cedar/oak spice notes, violet, vanilla, forest floor

Finish: Moderate length with mature tannins and moderate acid

TECH FACTS

TA: 5.70 g/L

pH: 3.58

Alcohol Level: 14.2%

Barrel Aging: 14 months in French Oak, 26% new

Cases Produced: 600