



DOBBES
FAMILY ESTATE



2017 GRAND ASSEMBLAGE PINOT NOIR

Willamette Valley

This multi-vineyard blend is intended to be a vintage snapshot, weaving the temperament of each vineyard site into a cohesive whole.

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

Ripe, red-toned fruit aromas lead with strident strawberry, Loganberry and raspberry supported with cardamom, dried rose and green herbal accents. Soft entry on the palate with medium tannins and juicy acid. Flavors mirror the aroma and transition to a medium length finish with balanced acid. 19% new French oak adds complexity without distracting from the forward fruit. A more elegant style of Grand Assemblage than previous vintages that's ready to drink sooner as result.

PAIRS BEST WITH

Grilled Salmon • Herbed Chicken and Dried Tomatoes • Soft Cheeses

TASTING NOTES

Appellation: Willamette Valley

Color: Light ruby

Aroma: Strawberry, Loganberry, dried roses, light herbaceous notes, cardamom, raspberry, and violets

Mouthfeel: Soft tannins, medium weight, with juicy acid

Flavor: Black Strawberry, raspberry, ripe cherry, herbal and savory notes, floral rose

Finish: Medium length, smooth

TECH FACTS

TA: 5.37 g/L

pH: 3.58

Alcohol Level: 14.2%

Whole Cluster: 6%

Barrel Aging: 10 months in French Oak, 19% new

Cases Produced: 2,000