



DOBBES
FAMILY ESTATE



2014 SYMONETTE VINEYARD PINOT NOIR *Eola-Amity Hills AVA*

Symonette Vineyard sits in the Eola-Amity Hills AVA that is known for its rich soil of Willakenzie, Jory and Nekia.

GROWING SEASON

Our 2014 vintage in Oregon may be remembered as the vintage of a lifetime. It was a really warm year with ideal, long growing season and is one of the largest crop we have ever seen at Dobbes. In fact, 2014 not only showed great quantity, but yields were also high, and showing great quality. The fruit was lush and showed tremendous flavor, depth, balance and complexity. This is a vintage to look forward to through 2020.

WINEMAKER'S NOTES

Intriguing aromas of bramble and eucalyptus mix with darker toned fruits of dried plum and ripe cherry, accented by floral lilac. Full bodied entry on the palate with mature tannin structure and supporting acid carry the medium length finish. Savory notes of bay leaf and tobacco mingle with cherry, fig and dried plum along with spicy new oak accents. With 3 years of bottle age before release, this single vineyard Pinot is ready to enjoy now – the perfect choice for your Thanksgiving table.

PAIRS BEST WITH

Briskett • Pulled pork • Thanksgiving turkey

TASTING NOTES

Appellation: Eola-Amity Hills AVA

Color: Garnet

Aroma: Bramble, eucalyptus, dark cherry, dried plum, lilac and raspberry

Mouthfeel: Full body, elegant acid, smooth tannins

Flavor: Dried fruits, tobacco, cherry, fig, cedar, subtle - dried herbs and savory notes

Finish: Medium length with silky tannins and supporting acid

TECH FACTS

TA: 6.40 g/L

pH: 3.37

Alcohol Level: 14.3%

Barrel Aging: 10 months in French Oak, 52% new

Cases Produced: 200