



DOBBES  
FAMILY ESTATE



## 2016 CHARDONNAY

*Dundee Hills AVA*

### 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

Ripe pear and toasty crème brulee aromas intermingle with floral honey and orange blossom along with spicy nutmeg and geranium. The palate opens to full, round body with bright, perky acidity. Flavors of honeydew melon, citrus zest, vanilla and brie on French bread find a careful balance of acidic freshness and complexity from barrel aging in 35% new French oak. Full body and lithe acidity carry the finish with a touch of structured grip.

### PAIRS BEST WITH

Quiche • Trout • Roast Chicken

### TASTING NOTES

**Appellation:** Dundee Hills

**Color:** Pale Straw

**Aroma:** Honeycomb, bartlett pear, daffodill, crème brulée

**Mouthfeel:** Bright acid, medium-full body, age-worthy tannins

**Flavor:** soft, voluminous core with bright acid edges, juicy finish with a hint of chalk/grippy finish.

**Finish:** Long with structure and acid

### TECH FACTS

**TA:** 6.63 g/L

**pH:** 3.29

**Alcohol level:** 14.1%

**Barrel Aging:** 12 months in 35% new french oak, and 4 months in tank

**Cases produced:** 200