



DOBBES
FAMILY ESTATE



2016 DUNDEE HILLS CUVÉE PINOT NOIR *Dundee Hills AVA*

Part of our newest AVA Collection, this wine is a perfect snapshot of the Dundee Hills' classic characteristics: red fruits, spice, and earth.

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

Subtle red-fruited aromas of cherry, raspberry, and plum integrate with complex layers of nutmeg, cocoa, earthy mushroom, and baking spice. Flavors reflect the diverse aroma with slightly more focus on fruit and a baked rhubarb accent. A full-bodied entry transitions to medium mid-palate weight and acidity and a balanced finish. 14 months in 31% new French oak along with 7% whole cluster fermentation weave intriguing earth and spice among the layers of red fruit components for which the Dundee Hills AVA is famous.

PAIRS BEST WITH

Bison Flank Steak • Rack of Lamb • Roasted Squash Soup

TASTING NOTES

Appellation: Dundee Hills AVA

Color: Medium ruby

Aroma: Cherry, raspberry, red plum, nutmeg, cocoa, mushroom, baking spice

Mouthfeel: Medium body and acid with ageable tannins

Flavor: Strawberry, baked rhubarb, cherry, tobacco, allspice

Finish: Medium long with juicy acid and structured tannins

TECH FACTS

TA: 5.65 g/L

pH: 3.74

Alcohol Level: 14.2%

Barrel Aging: 14 months in French Oak, 31% new

Cases Produced: 100