



DOBBES

FAMILY ESTATE



2016 QUAILHURST VINEYARD PINOT NOIR

Chehalem Mountains AVA

Quailhurst Vineyard is rich with Jory soil, located on the edge of Newberg, and is a piece of Dobbes Family Estate's history as the first ever single vineyard bottling.

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, aromas of strawberry jam, raspberry and dark cherry are complemented with intriguing oak spice, vanilla and caramel along with floral rose and brambly spice from whole cluster. A smooth transition onto the palate is paved with medium-weight tannins complemented by juicy acid. Red fruited flavors are matched with toasted oak notes of cedar, graham cracker and black pepper. A medium length finish is carried by both juicy acid and smooth tannins.

PAIRS BEST WITH

Pork Loin • Chicken Paillard • Smoked Turkey

TASTING NOTES

Appellation: Chehalem Mountains

Color: Garnet

Aroma: Strawberry, complex oak spice, vanilla, caramel, raspberry and dark cherry

Mouthfeel: Medium weight, juicy, moderate tannins

Flavor: Strawberry pie, graham cracker, oak spice, cherry, red currant, pepper

Finish: Juicy, medium length, smooth tannins

TECH FACTS

TA: 6.36 g/L

pH: 3.62

Alcohol level: 13.5%

Barrel Aging: 16 months in 100% French oak, 84% new

Cases produced: 175

