



DOBBES
FAMILY ESTATE



2018 GRENACHE BLANC

Crater View Vineyard

We're proud to have been the first to make Grenache Blanc in Oregon. Its floral nose, bright acidity, and round body delivers a pure expression of this Oregon rarity.



GROWING SEASON

The 2018 growing season for the Rogue Valley began with bud break in early April, similar to 2017. Good conditions for bloom in early June provided an ample fruit set. Warm temperatures throughout the growing season ensured that all grapes reached full maturity with slightly higher than average Brix. Our vineyard sites did not experience any smoke taint from wildfires in the area, and we enjoyed easy harvesting conditions and overall fantastic quality from all our Rogue Valley vineyards.

WINEMAKER'S NOTES

10th vintage anniversary! Delicate aromas of nectarine, Asian pear and white peach combine with floral notes of quince, honeydew melon and jasmine. An elegant entry on the palate is medium to light bodied with juicy acid and body to match. Tart and juicy flavors of star fruit, lemon custard and golden raspberry are accented with subtle apple and ginger. A refreshing medium long finish makes for easy food pairing from cheese and crackers to lobster bisque or pork with au gratin potatoes.

PAIRS BEST WITH

Lobster Bisque • Triple Cream Brie and Crackers • Pork with Au Gratin Potatoes

TASTING NOTES

Appellation: Rogue Valley

Color: Pale straw

Aroma: Nectarine, quince, Asian pear, white peach, jasmine

Mouthfeel: Medium to light bodied, refreshing acidity

Flavor: Starfruit, lemon custard, golden raspberry, Fuji apple, subtle ginger

Finish: Medium-long with juicy acidity

TECH FACTS

TA: 8.06 g/L

pH: 3.10

Alcohol level: 13.5%

Barrel Aging: 4 months in 100% neutral French oak

Cases produced: 500