



DOBBES
FAMILY ESTATE



2014 MONTAZI VINEYARD PINOT NOIR

McMinnville AVA

GROWING SEASON

Our 2014 vintage in Oregon may be remembered as the vintage of a lifetime. A warm, long growing season resulted in one of the largest crops we have ever seen at Dobbes - but thankfully, not at the expense of quality. We were blessed with lush, nearly perfect fruit that showed tremendous flavor, depth, and complexity, making 2014 a vintage to savor.

WINEMAKER'S NOTES

A dark fruited complex aroma is full of fresh and dried cherry, red plum and accents of cranberry and red currant. Non-fruit complexity is a defining character of this vineyard with leather, cedar, eucalyptus, basil and sage blending with toffee, cocoa, licorice and cinnamon from 49% new French oak. The palate opens to medium body with structured tannins, followed by vibrant mouth-watering acidity carrying into a long age-worthy finish. Diverse flavors of tart cherry, rhubarb and pomegranate blend with preserved plums, floral rose and cigar box spice. This three barrel bottling was aged for 16 months to help mature tannins and integrate new oak. Continued bottle aging will evolve this wine over the next seven years. Open between 2018-2021 for a more food requiring, vibrant, fruit forward style and continue aging until 2025 for a more subtle, integrated style with softer tannins.

PAIRS BEST WITH

Cedar Plank Salmon • Mushroom Risotto • Roast Beef with Rosemary

TASTING NOTES

Appellation: McMinnville AVA

Color: Deep Ruby

Aroma: Dark berry fruits, leather, plum, cocoa, cherry, oak spice, basil and sage

Mouthfeel: Medium body, structured tannins, mouth-watering acidity

Flavor: Dried cherry, rose, pipe-tobacco, black tea, red plum, cedar and pomegranate

Finish: Long finish, carried by acid and tannin

TECH FACTS

TA: 7.00 g/L

pH: 3.26

Alcohol level: 14.2%

Barrel Aging: 16 months in French Oak, 49% new

Cases Produced: 75