



DOBBES

FAMILY ESTATE



2016 GRIFFIN'S CUVÉE PINOT NOIR *Willamette Valley*

As part of the family Cuvées, Griffin's Cuvée is the namesake wine for Joe Dobbes' son. Styled after him, this Pinot Noir is bold and assertive.

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

This age-worthy wine showcases 8 vineyards with 17% whole cluster fermentation. Aromas trend towards dark fruits of cherry, plum and mulberry, with 45% new oak contributing vanilla, nutmeg, dark chocolate and clove. Whole cluster notes of black tea, thyme, tobacco and white pepper show throughout. The palate is structured with full body to support potential for aging. Rich flavors of dried cherry and fig are countered by acid driven cranberry and rhubarb. Tannins build into a long finish and are supported with juicy acid. Griffin's is crafted with the intent to age and reward the patient.

PAIRS BEST WITH

Filet Mignon • Mushroom Risotto • Grilled Salmon

TASTING NOTES

Appellation: Willamette Valley

Color: Deep Ruby

Aroma: Black Plum, mulberry, nutmeg, toasted bread, black tea

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

Flavor: Dried cherry, rhubarb, sweet oak, thyme, white pepper

Finish: Medium long with structured tannins

TECH FACTS

TA: 6.52 g/L

pH: 3.50

Alcohol level: 14.2%

Barrel Aging: 16 months in 100% French oak, 45% new

Cases produced: 220

