



DOBBES
FAMILY ESTATE



2017 ELEMENTS ROSÉ OREGON BUBBLES

Elements is made with purpose; to help bring awareness to our planet's greatest resources and our part in its preservation. This year's chosen Element is fire, where we'll donate 10% of proceeds to the National Forest Foundation's Eagle Creek Fire Restoration Fund.

GROWING SEASON

The Willamette Valley had lots of fruit in 2017, despite having dropped some crop to the ground in August. There were many positive early reviews of the fruit and the young wines with no serious mildew or rot, good maturity from the more normal harvest conditions. There was no impact of the smoke, except that the possible disadvantages of the hazy weather during early stages of ripening reduced sunlight intensity from smoke and could have caused reduced photosynthesis.

WINEMAKER'S NOTES

A complex and subtle aroma of white peach, cucumber, ripe honeydew, and toasty vanilla is complemented by floral notes of hibiscus and rose tea. The lithe, elegant mouthfeel tantalizes the palate with flavors of subtle strawberry, red currant, watermelon, vanilla and crisp white peach. Juicy, clean acid refreshes and is balanced by a smooth texture, carrying into a medium long finish. High acid and low brix at harvest provides freshness, while 10 months in barrel, lees stirring, and full malolactic fermentation contributes a creamy, luscious character that is engaging on its own or can effortlessly support a wide variety of food pairings.

PAIRS BEST WITH

Fresh Shellfish with Citrus • Pâté • Aged Gouda

TASTING NOTES

Appellation: Willamette Valley

Color: Rose Quartz

Aroma: White peach, honeydew, vanilla, cucumber, hibiscus, rose tea

Mouthfeel: Fresh, light body, smooth texture, mouthwatering acidity

Flavor: Strawberry, redcurrant, citrus, vanilla, white peach, watermelon

Finish: Elegant, medium long, tart, refreshing

TECH FACTS

TA: 6.02 g/L

pH: 3.18

Alcohol Level: 12.8%

Barrel Aging: 10 months in 100% Neutral French oak barrels

Cases Produced: 320

