



DOBBES
FAMILY ESTATE



2017 AMELIA ROSE CUVÉE PINOT NOIR

Willamette Valley AVA

Amelia Rose Cuvée is the namesake wine for Joe Dobbes' daughter. Styled after her, this wine carries finesse and elegance.

GROWING SEASON

The 2017 Willamette Valley growing season began with a more typical bud break in mid-April, compared to an earlier start in 2016. Excellent conditions at bloom resulted in a heavy fruit set that, even with thinning, yielded 10-15% more fruit than average at harvest. A warm, dry summer followed by late September rains and early fall cool temperatures slowed ripening and ensured high quality fruit that was mature yet not overripe.

WINEMAKER'S NOTES

Aromas of strawberry and raspberry dominate the nose, with rose and lilac perfume and hints of spicy conifer, vanilla and tobacco adding subtle complexity. A vibrant entry and medium full body transition to juicy acid and plush, integrated tannins. Flavors mirror the aroma, continuing the theme of forward red fruits and floral complexity. The finish is lively and long with velvety tannins – a wine of “youthful intensity”. Try it with Amelia’s favorite pairing – grilled pork chops – or enjoy over conversation with a good friend.

PAIRS BEST WITH

Grilled pork chops • Fois gras pate • Grilled chicken with arugula pesto

TASTING NOTES

Appellation: Willamette Valley

Color: Ruby

Aroma: Strawberry, vanilla, raspberry, floral loganberry, rose and lilac, spicy conifer and tobacco leaf

Mouthfeel: Medium-full body, juicy, fresh, vibrant acid and integrated smooth tannins

Flavor: Strawberry, cassis, sweet barrel spice, floral violets

Finish: Medium length, juicy and vibrant

TECH FACTS

TA: 5.58 g/L

pH: 3.52

Alcohol level: 14.2%

Barrel Aging: 10 months in French Oak, 20% new, 40% 2nd fill, 40% 3rd fill

Cases produced: 220