



DOBBES
FAMILY ESTATE



2017 EOLA-AMITY CUVÉE PINOT NOIR

Eola-Amity Hills

Part of the AVA Collection, this two vineyard Cuvée Pinot Noir is a perfect snapshot of the power and grace of the Eola-Amity Hills.

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

Ripe aromas of Marionberry and dark cherry blend with subtle oak spice and an intriguing lavender accent. The mouthfeel is medium-full with vibrant, youthful tannins and a juicy, plush transition to a long finish. Flavors of blueberry and dark cherry continue from the palate supporting subtle cocoa and cedar from 27% new French oak. A moderate 5% whole cluster component contributes hints of herbaceous spice, adding a complex thread throughout.

PAIRS BEST WITH

Vegetarian Chili • Mushroom Risotto with Scallops • Ratatouille

TASTING NOTES

Appellation: Eola-Amity Hills

Color: Deep ruby

Aroma: Dark fruits, Marionberry, dark cherry, subtle oak spice, floral lavender

Mouthfeel: Medium-full body, vibrant, youthful tannins, juicy acid

Flavor: Blueberry, dark cherry, subtle barrel toast, complex herbaceous spice

Finish: Long with vibrant tannin and mouthwatering acid

TECH FACTS

TA: 5.40 g/L

pH: 3.43

Alcohol Level: 14.2%

Barrel Aging: 10 months in 27% new French oak

Cases Produced: 375