



DOBBES
FAMILY ESTATE



2017 GRAND ASSEMBLAGE SYRAH

Rogue Valley

This Syrah highlights the best of Oregon's Rogue Valley vineyards, whose warm, dry microclimates and high elevations allow for perfectly ripe, gorgeous fruit.

GROWING SEASON

The 2017 Rogue Valley growing season began with bud break in the first 10 days of April. Bloom occurred during gorgeous weather in the first week of June, resulting in above average crop levels. Crop loads were thinned in July at véraison to ensure slightly above average yields. An overall warm growing season and easy harvesting conditions resulted in fantastic quality fruit from all our Rogue Valley vineyards.

WINEMAKER'S NOTES

Complex, dark fruited aromas mingle with barrel spice, vanilla and floral violet accents. A variety of flavors include mixed berries, sweet tobacco, dried fig and vanilla. The full-bodied entry yields to mouthwatering acid and powerful tannins which carry the long finish. This wine is similar to previous Grand Assemblage Syrah blends, with mostly Syrah and up to 3% Viognier. We added 10% Grenache in 2017 to add body to the mid palate, helping to soften the tannins and enhance the floral accent from the Viognier.

PAIRS BEST WITH

Sausage Pizza • Braised Lamb Chops • Bacon Wrapped Dates

TASTING NOTES

Appellation: Rogue Valley

Color: Deep ruby-violet

Aroma: Ripe, dark berries, caramel and barrel spice, floral violet

Mouthfeel: Full body, structured tannins, mouthwatering acid

Flavor: Red plum, blackberry, dried fig, blueberry pie, tobacco, vanilla

Finish: Long with strident tannins and mouthwatering acid

TECH FACTS

TA: 6.21 g/L

pH: 3.59

Alcohol Level: 14.5%

Barrel Aging: 22 months in French and American oak, 19% new American oak

Cases Produced: 250