



DOBBES

FAMILY ESTATE



2017 GRIFFIN'S CUVÉE PINOT NOIR

Willamette Valley

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 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

An age-worthy wine like Griffin's Cuvée has structured tannins, with enough acid to balance and keep it fresh while aging. Whole cluster fermentation is a great way to incorporate tannin into Pinot Noir and Griffin's Cuvée at 9% has the highest amount of all our 2017 Pinot Noirs. Whole cluster contributes layered flavors of complex, bright Marionberry and red plum with spicy tobacco and black tea. 30% new French oak provides caramel and vanilla accents, helping to build body that supports structured tannins. A mouthwatering acid core lengthens the finish and keeps the mouthfeel vibrant and fresh.

PAIRS BEST WITH

Prime Rib • Skirt Steak with Coffee Rub • Pasta with Arrabbiata Sauce

TASTING NOTES

Appellation: Willamette Valley

Color: Dark ruby

Aroma: Tobacco, black tea, dark cherry, Marionberry, caramel, jasmine

Mouthfeel: Medium-full weight, mouthwatering acid, structured tannins

Flavor: Mirrors the aroma with fresh fig and ripe plum

Finish: Long, carried by acid and tannin

TECH FACTS

TA: 6.25 g/L

pH: 3.41

Alcohol Level: 14.2%

Barrel Aging: 10 months in French oak: 30% new

Cases Produced: 220