



DOBBES

FAMILY ESTATE



2017 MCMINNVILLE CUVÉE PINOT NOIR

McMinnville AVA

Part of our AVA Pinot Noir collection, McMinnville Cuvée showcases the darker, deeper side of Pinot Noir with black fruit notes, structured tannins, and rich texture.

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

Dark-fruited aromas of black cherry, marionberry and blackberry intertwine with fennel, pie crust, dried fig and a hint of red plum. Flavors match the aroma with an added accent of complex herbal spice. A medium-bodied entry expands on the palate as tannic structure builds and carries the finish with mouthwatering acidity. With so much depth from fruit and spice showing from Momtazi and Dupee Vineyards, no new oak was used, allowing the personality of the McMinnville AVA to really shine.

PAIRS BEST WITH

Roast Chicken • New England Clam Chowder • Wild Mushroom Soup

TASTING NOTES

Appellation: McMinnville

Color: Dark ruby

Aroma: Dark cherry, blackberry, fennel, pie crust, dried fig

Mouthfeel: Medium-bodied, ageworthy tannins and mouthwatering acid

Flavor: Mirrors the aroma with an added herbal spice

Finish: Medium long with persistent acid and lingering tannins

TECH FACTS

TA: 6.18 g/L

pH: 3.30

Alcohol Level: 14.2%

Barrel Aging: 10 months in 100% neutral French oak

Cases Produced: 150