



**DOBBES**  
FAMILY ESTATE



## 2017 PATRICIA'S CUVÉE PINOT NOIR

### *Willamette Valley AVA*

*Patricia's Cuvée was originally crafted to honor our founder's wife. This opulently styled Pinot Noir is a perfectly balanced expression of Oregon's most celebrated varietal.*

### 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

A complex and assertive aroma leads with ripe marionberry and red plum, while spicy cedar, floral violet, and vanilla add intrigue. Velvety tannins build structure in this full-bodied wine, complemented by juicy acidity. Darker fruit flavors of black cherry and huckleberry are supported by vanilla, brambly spice and an accent of red plum. A long finish is carried by tannins and mouthwatering acid, all while being defined by a persistent ripe fruit and spicy oak complexity. This 2017 cuvée comes from four vineyards aged in 40% new French oak for ten months.

### PAIRS BEST WITH

Filet Mignon • Swiss Fondue • Cream of Mushroom Soup

### TASTING NOTES

**Appellation:** Willamette Valley

**Color:** Deep ruby

**Aroma:** Floral violet, ripe marionberry, red plum, spicy vanilla, cedar

**Mouthfeel:** Full-bodied with structured tannins and mouthwatering acid

**Flavor:** Huckleberry, vanilla, red plum, dark cherry, brambly spice

**Finish:** Long-structured tannins, juicy acid, ripe fruit and complex oak

### TECH FACTS

**TA:** 5.59 g/L

**pH:** 3.49

**Alcohol Level:** 14.2%

**Barrel Aging:** 10 months in 40% new French oak

**Cases Produced:** 420