



DOBBES
FAMILY ESTATE



2017 QUAILHURST VINEYARD PINOT NOIR *Chehalem Mountains*

Quailhurst Vineyard is rich with Jory soil, located on the edge of Newberg, and is a piece of Dobbes Family Estate's history as our first ever single vineyard bottling.

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

Classic Quailhurst strawberry aromas lead, followed by ripe cherry, cedar and vanilla barrel spice along with a hint of white flowers. The palate opens to medium weight body, smooth, youthful tannins and juicy acidity. Flavors match the aroma with a more tart and fresh expression. Carefully integrated spice from 44% new oak adds depth and supports the fresh red fruit that carries into a medium long, smooth and juicy finish.

PAIRS BEST WITH

Roast Duck • Cedar Plank Salmon with Bitter Greens • Quinoa Salad with Pepitas

TASTING NOTES

Appellation: Chehalem Mountains

Color: Bright ruby

Aroma: Ripe strawberry and cherry, barrel spice, white flowers, vanilla

Mouthfeel: Medium weight, juicy acid, smooth, youthful, integrated tannins

Flavor: Tart strawberry, fresh cherry, tobacco, eucalyptus, vanilla spice

Finish: Medium long, juicy and smooth

TECH FACTS

TA: 5.43 g/L

pH: 3.66

Alcohol Level: 14.2%

Barrel Aging: 10 months in French oak: 44% new

Cases Produced: 200