



DOBBES
FAMILY ESTATE



2019 ROSÉ

Oregon

The 2019 vintage is our first rosé that blends Grenache and Syrah with Pinot Noir.

GROWING SEASON

After a number of warm years, 2019 was slightly more reminiscent of a cool Oregon vintage. Bud break in 2019 started in mid-April, giving no signs of an early vintage. Bloom happened in ideal conditions resulting in good fruit set that allowed for thinning post-veraison without sacrificing yields. Following a mild summer, fall consisted of intermittent rain and cool temperatures. Fortunately, despite the moist conditions, we saw very little botrytis and flavors did develop, but sugar remained moderate. The 2019 harvest window was smaller than many vintages, compressed mostly within 3 weeks, beginning in later September.

WINEMAKER'S NOTES

Over five different methods of rosé fermentation were embraced in this blend of Pinot Noir (50%), Syrah (30%) and Grenache Noir (20%) to provide a complex and vibrant new release. Bountiful aromas of fresh strawberry, peach, raspberry and rhubarb mingle with floral rose and banana. A vibrant, acid forward entry is followed by substantial mid-palate weight. Flavors parallel the aroma with a more tart expression found in pomegranate, lychee and raspberry sorbet. The finish is long and mouthwatering with a persistent fresh and floral fruit imprint. We invite you to celebrate the best of rosé with this Rogue and Willamette Valley blend.

PAIRS BEST WITH

Melon Salad with Prosciutto • Fried Calamari • Corn on the Cob

TASTING NOTES

Appellation: Oregon

Color: Rose Quartz

Aroma: Fresh strawberry, rhubarb, raspberry, peach, floral rose

Mouthfeel: Vibrant entry with medium weight

Flavor: Pomegranate, lychee, raspberry sorbet

Finish: Medium long with crisp acidity

TECH FACTS

TA: 6.52 g/L

pH: 3.21

Alcohol level: 13.5%

Barrel Aging: 4.5 months in stainless steel

Cases produced: 350