



**DOBBES**  
FAMILY ESTATE



## 2017 SYMONETTE VINEYARD PINOT NOIR

### *Eola-Amity Hills AVA*

*Cooled by Oregon's coastal breezes and rooted in the diverse soils of the Eola-Amity Hills AVA, our single vineyard bottling from Symonette Vineyard is structured and complex.*

### 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

Ripe, fruit forward aromas of red berries and vanilla are accented with a complex tobacco and herbal spice from an integrated 33% new oak barrel élevage. The palate's smooth entry shows darker fruits of blackberry and blueberry along with strawberry preserves and pie crust. The warm 2017 growing season provided mature tannins and balanced structure while a cool harvest contributed medium body and juicy acidity. Balanced tannin and acid carries the medium long finish, highlighting the exceptional quality of this single vineyard bottling.

### PAIRS BEST WITH

Chicken Parmesan • Filet Mignon • Ratatouille

### TASTING NOTES

**Appellation:** Eola-Amity Hills

**Color:** Ruby

**Aroma:** Floral, ripe red berries, sweet tobacco, vanilla, savory herbal spice

**Mouthfeel:** Medium body with structured tannin and juicy acid

**Flavor:** Blackberry, blueberry, pie crust, strawberry preserves

**Finish:** Medium-long with velvety tannins and juicy acidity

### TECH FACTS

**TA:** 6.05 g/L

**pH:** 3.35

**Alcohol level:** 13.5%

**Residual Sugar:** 0.03%

**Barrel Aging:** 10 months in French Oak, 33% new

**Cases produced:** 200