



# DOBBES

FAMILY ESTATE



## 2018 AMELIA ROSE CUVÉE PINOT NOIR

### *Willamette Valley AVA*

*Crafted in honor of our founder's daughter, Amelia Rose Cuvée embodies the youthful finesse of its namesake.*

### GROWING SEASON

The 2018 Willamette Valley growing season began with bud break in mid-April, similar to 2017. Good conditions for bloom in mid-June provided a healthy fruit set. The summer was warm and dry, which created ideal growing conditions. September was a combination of warm and cool streaks with occasional rain that continued into October. The cooler conditions slowed ripening, ensuring grapes with excellent maturity and slightly higher than average acid levels.

### WINEMAKER'S NOTES

This six-vineyard blend exhibits diverse aromas of rose, fresh strawberry, cherry compote, blackcurrant and plum balanced with complex spice from 36% new oak barrels. Flavors mirror the aroma with added notes of tart pomegranate and dried cranberry. A medium body with a slight perception of sweetness from youthful tannins carry into the medium-long finish that's balanced with refreshing acidity. A truly elegant style of Pinot Noir, this wine can pair with lighter fare such as seared ahi tuna steaks or fresh green salad.

### PAIRS BEST WITH

Seared Ahi Tuna and Roasted Carrots • Fresh Greens with Candied Pecans

### TASTING NOTES

**Appellation:** Willamette Valley

**Color:** Ruby

**Aroma:** Rose, strawberry, tobacco, raspberry, blackcurrant, plum, cola

**Mouthfeel:** Medium weight, sweet tannins and vibrant acid

**Flavor:** Tart pomegranate, cranberry, Bing cherry, red plum, tobacco

**Finish:** Medium-long with youthful tannins and refreshing acid

### TECH FACTS

**TA:** 6.55 g/L

**pH:** 3.37

**Alcohol level:** 14.2%

**Residual Sugar:** 0.02%

**Barrel Aging:** 10 months in French Oak, 36% new

**Cases produced:** 250