



DOBBES

FAMILY ESTATE



2018 GRAND ASSEMBLAGE PINOT NOIR

Willamette Valley AVA

This multi-vineyard blend is a true vintage snapshot, weaving the temperament of each vineyard site into a cohesive whole.

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

Red-fruit driven aromas of pie cherry, strawberry and pomegranate take the lead, followed by floral vanilla and hibiscus with a hint of spicy herbs and black pepper. The palate mirrors the aroma with an added layer of spice from 10 months aging in 23% new French oak barrels. Medium-full body envelops youthful, structured tannins; transitioning into a medium-long finish supported by juicy acid. Vibrant and extremely food-friendly, this multi-vineyard blend provides a transparent view of the high quality of the 2018 Willamette Valley vintage.

PAIRS BEST WITH

Brined Chicken with Feta • Grilled Lamb Chops • Pasta with Gorgonzola Cream Sauce

TASTING NOTES

Appellation: Willamette Valley

Color: Medium ruby

Aroma: Pie cherry, strawberry, hibiscus, pomegranate, and hint of black pepper

Mouthfeel: Medium-full body, juicy acid and youthful, structured tannins

Flavor: Mirrors the aroma along with earthy and oaky spice

Finish: Vibrant with youthful structure and juicy acid

TECH FACTS

TA: 6.04 g/L

pH: 3.52

Alcohol Level: 13.5%

Barrel Aging: 10 months in 23% new French oak

Cases Produced: 2,500