



**DOBBES**  
FAMILY ESTATE



## 2019 ELEMENTS GRENACHE BLANC OREGON BUBBLES

*Rogue Valley AVA*

### GROWING SEASON

After a number of warm years, 2019 was slightly more reminiscent of a cool Oregon vintage. Bud break began at variable times between our cool and warm sites in the Rogue Valley, but generally, the timing matched the Willamette Valley. Bloom happened in early to mid-June with some micro-climate inclement weather that decreased yields but produced concentrated and high-quality fruit. Following a mild summer, fall consisted of intermittent rain and cool temperatures. The 2019 harvest window began in late September and lasted only three weeks which was smaller than many previous vintages.

### WINEMAKER'S NOTES

Elegant and tiny bubbles carry fragrant, tropical aromas of passionfruit and starfruit out of the glass with hints of honeysuckle and petrichor. A light and bubbly entry leads to a medium-body on the palate with flavors of fresh pineapple, hibiscus, lime zest, and non-fruit characteristics of toasted almond and rich oak. 10 months aging in 500L neutral French oak barrels brings a bright and flavorful expression of this unique varietal, finishing medium-long with vibrant acid and a touch of grape tannins. Another first for Dobbes Family Estate and for this varietal, the 2019 Elements is the first Sparkling Grenache Blanc to be produced in Oregon.

### PAIRS BEST WITH

Asian Chicken Salad • Smoked Salmon Blini • Crab Cakes

### TASTING NOTES

**Appellation:** Rogue Valley

**Color:** Pale straw

**Aroma:** Passionfruit, starfruit, tropical, honeysuckle, wet stone

**Mouthfeel:** Medium-body with elegant tiny bubbles and a zippy acid

**Flavor:** Fresh pineapple, hibiscus, golden raspberry, lime zest

**Finish:** Medium-long with a touch of grape skin tannin and vibrant acid

### TECH FACTS

**TA:** 7.32 g/L

**pH:** 2.91

**Alcohol level:** 11.8%

**Barrel Aging:** 10 months in 500 liter neutral French oak barrels

**Cases produced:** 328