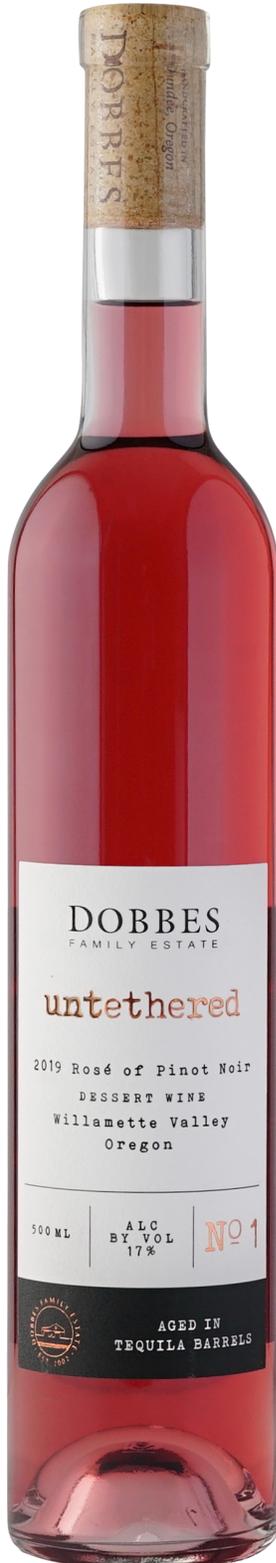




DOBBES
FAMILY ESTATE



2019 UNTETHERED DESSERT WINE ROSÉ of PINOT NOIR AGED IN TEQUILA BARRELS *Eola-Amity Hills AVA*

Rooted in tradition, unbound by convention, the untethered series celebrates endless wine possibilities. We're thrilled to debut untethered Rosé of Pinot Noir aged in tequila barrels, the first of three dessert wines.

GROWING SEASON

After a number of warm years, 2019 was slightly more reminiscent of a cool Oregon vintage. Bud break began at different times between our cool and warm sites in 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

Subtle and complex aromas of pomegranate, red currant and rose mingle with baked cherry and a crème brûlée character from ten months in tequila barrels. The palate is medium-weight with a luscious sweet texture that is offset by a lemon drop candy acidity. Flavors of strawberries and cream, toasted marshmallow, baked cherry and integrated tequila spice carry into a medium-long and sweet finish with just enough acid to balance. This is a tantalizing and rare treat, perfect for the ending of any meal!

PAIRS BEST WITH

Blue Cheese • Pound Cake with Vanilla Cream • Bacon-Wrapped Dates

TASTING NOTES

Appellation: Eola-Amity Hills

Color: Ruby grapefruit

Aroma: Pomegranate, red currant, rose, subtle oak spice, crème brûlée

Mouthfeel: Medium body, with luscious weight and sweetness

Flavor: Strawberries and cream, toasted marshmallow, baked cherry, lemon drop

Finish: Medium-long, carried by sweetness and just enough acid

TECH FACTS

TA: 4.93 g/L

pH: 3.17

Alcohol level: 17%

Residual Sugar: 9.8% | 98.2 g/L

Barrel Aging: 10 months in Tequila barrels

Cases produced: 112