



DOBBES
FAMILY ESTATE



2017 PATRICIA'S CUVÉE PINOT NOIR

Willamette Valley AVA

Patricia's Cuvée was originally crafted to honor our founder's wife. This opulently styled Pinot Noir is a perfectly balanced expression of Oregon's most celebrated varietal.

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

A complex and assertive aroma leads with ripe marionberry and red plum, while spicy cedar, floral violet, and vanilla add intrigue. Velvety tannins build structure in this full-bodied wine, complemented by juicy acidity. Darker fruit flavors of black cherry and huckleberry are supported by vanilla, brambly spice and an accent of red plum. A long finish is carried by tannins and mouthwatering acid, all while being defined by a persistent ripe fruit and spicy oak complexity. This 2017 cuvée comes from four vineyards aged in 40% new French oak for ten months.

PAIRS BEST WITH

Filet Mignon • Swiss Fondue • Cream of Mushroom Soup

TASTING NOTES

Appellation: Willamette Valley

Color: Deep ruby

Aroma: Floral violet, ripe marionberry, red plum, spicy vanilla, cedar

Mouthfeel: Full-bodied with structured tannins and mouthwatering acid

Flavor: Huckleberry, vanilla, red plum, dark cherry, brambly spice

Finish: Long-structured tannins, juicy acid, ripe fruit and complex oak

TECH FACTS

TA: 5.59 g/L

pH: 3.49

Alcohol Level: 14.2%

Barrel Aging: 10 months in 40% new French oak

Cases Produced: 420



Video tasting notes with Winemaker, Andy McVay!
[SCAN TO VIEW]