



DOBBES
FAMILY ESTATE



2018 CHARDONNAY

Willamette Valley

Barrel fermented with 15% new oak and 50% malolactic fermentation, our Willamette Valley Chardonnay is complex and fresh with mouthwatering natural acidity.

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

Intriguing aromas of pineapple, Meyer lemon and Granny Smith apple blend with subtle floral notes of golden raspberry, honeydew melon, and a hint of vanilla. Flavors mirror the aroma with added ripe pear and a variety of citrus. Medium-weight body from barrel fermentation with 15% new oak and 50% malolactic fermentation (the first time this technique has been used in a Dobbes Chardonnay) lends support to a mouthwatering long finish. The 2018 vineyard source, Open Claim, holds naturally high acid as it ripens. Decreasing the malic acid through malolactic fermentation in this wine helped balance the palate by softening the acid and building body.

PAIRS BEST WITH

Seared scallops with lemon cream sauce • Chicken Cordon Bleu

TASTING NOTES

Appellation: Willamette Valley

Color: Pale Lemon

Aroma: Golden raspberry, Meyer lemon, pineapple, vanilla

Mouthfeel: Medium weight

Flavor: Mirrors the aroma with crisp pear and complex citrus

Finish: Long finish carried by juicy acid and medium weight

TECH FACTS

TA: 7.30 g/L

pH: 3.22

Alcohol level: 13.5%

Barrel Aging: 10 months in 15% new French oak

Cases produced: 150