



DOBBES

FAMILY ESTATE



2018 GRAND ASSEMBLAGE SYRAH

Rogue Valley

This Syrah highlights the best of Oregon's Rogue Valley vineyards, whose warm, dry microclimates and high elevations allow for perfectly ripe, gorgeous fruit.

GROWING SEASON

The 2018 Rogue Valley growing season began with bud break in early April, similar to 2017. Good conditions for bloom in early June provided an ample fruit set. Warm temperatures throughout the growing season ensured that all grapes reached full maturity with slightly higher than average Brix. Our vineyard sites did not experience any smoke effect from wildfires in the area. We enjoyed easy harvesting conditions, as well as overall fantastic quality from all of our Rogue Valley vineyards.

WINEMAKER'S NOTES

Ripe and opulent aromas of blueberry compote, boysenberry and red cherry blend into floral rose and vanilla with whispers of sweet pipe tobacco. The concentrated aroma carries onto the palate with flavors of blueberry pie, marionberry, dried fig, and tobacco. Structured, age-worthy tannins frame the mouthfeel that benefits from mouthwatering acid. 2018 is the second vintage of Grand Assemblage Syrah that incorporates Grenache, in addition to a traditionally small amount of Viognier. The softer tannins of Grenache balance the firm structure of Fortmiller Vineyard Syrah and carry the distinct age-worthy signature of the 2018 vintage; ripeness, maturity with vibrant acid, and tannins.

PAIRS BEST WITH

Smoked Duck • BBQ'd Lamb Chop with Blueberry Compote • Pork Shoulder

TASTING NOTES

Appellation: Rogue Valley

Color: Deep purple

Aroma: Blueberry compote, boysenberry, red cherry, rose, vanilla, pipe tobacco

Mouthfeel: Medium-full body, young structured tannins, fresh juicy acid

Flavor: Blueberry pie, cedar, marionberry, cassis, dried fig

Finish: Long-finish with forward tannins and acid

TECH FACTS

TA: 7.09 g/L

pH: 3.47

Alcohol level: 14.2%

Barrel Aging: 22 months in French oak barrels, 15% new, 30% 2nd fill, 55% neutral

Cases produced: 200