



DOBBES
FAMILY ESTATE



2018 QUAILHURST VINEYARD PINOT NOIR

Chehalem Mountains

Quailhurst Vineyard, located on the edge of Newberg, is rich with Jory soil and is Dobbes Family Estate's first ever single-vineyard bottling.

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

Spicy, floral notes of cardamom and dried rose are supported by red-fruited raspberry, pomegranate and dried cherry. An integrated 29% new French oak adds layers of interesting vanilla, nutmeg and cocoa. The palate exhibits classic Quailhurst weight with medium tannins and balanced acidity. Flavors are similar to the aroma with added hints of spiced cherry, hibiscus, strawberry and cranberry. The vibrancy of the mid-palate and finish show how wines from the 2018 vintage will stay youthful and bright longer than those from years with warmer harvests.

PAIRS BEST WITH

Orange Glazed Pork Tenderloin • Cedar Plank Salmon

TASTING NOTES

Appellation: Chehalem Mountains

Color: Medium ruby

Aroma: Rose petal, cardamom, pomegranate, dried cherry, raspberry, nutmeg, vanilla

Mouthfeel: Medium body, bright acid, medium tannin

Flavor: Strawberry, spiced cherry, hibiscus, cranberry, oak spice

Finish: Medium-length with balanced acid and tannin

TECH FACTS

TA: 6.35 g/L

pH: 3.51

Alcohol level: 14.2%

Barrel Aging: 10 months in French oak barrels, 29% new

Cases produced: 160