



DOBBES
FAMILY ESTATE



2018 SYMONETTE VINEYARD PINOT NOIR

Eola-Amity Hills AVA

Cooled by Oregon's coastal breezes and rooted in the diverse soils of the Eola-Amity Hills AVA, our single vineyard bottling from Symonette Vineyard is structured and complex.

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

Non-fruit complexity of intriguing allspice, tobacco, black tea, and lilac frames the aroma supported by dark fruited notes of blackberry, plum and blackcurrant. The palate opens with medium body, slowly increasing in fullness as structured tannins build. Juicy acid balances the mouthfeel with flavors of bittersweet chocolate and lingering plum skin. The intensity of this wine carries into a medium-long finish of age-worthy tannins and youthful acidity that will complement rich protein dishes of similar heft.

PAIRS BEST WITH

Veal Parmesan • Bison Chili • Shepherd's Pie • Pasta and Meatballs

TASTING NOTES

Appellation: Eola-Amity Hills

Color: Ruby

Aroma: Blackberry, plum, blackcurrant, allspice, tobacco, black tea, vanilla, lilac

Mouthfeel: Medium bodied entry, full bodied and tannic mid-palate, juicy acid

Flavor: Mirrors the palate with bittersweet chocolate and plum skin accent

Finish: Medium long with structured tannins, vibrant acid and lingering spice

TECH FACTS

TA: 6.42 g/L

pH: 3.32

Alcohol level: 14.2%

Barrel Aging: 10 months in French oak barrels, 33% new

Cases produced: 200