



DOBBES

FAMILY ESTATE



2018 EOLA-AMITY HILLS CUVÉE PINOT NOIR

Eola-Amity Hills AVA

Sourced from the diverse soils and rolling hills of the Eola-Amity Hills AVA, this Pinot Noir is known for its lush fruit, tremendous flavor, depth, balance, and complexity.

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

As one of the earliest Pinot Noir releases from the 2018 vintage, this Eola-Amity Hills AVA blend sets the pace for an exceptional vintage. Bold aromas of dark cherry, blackberry and blueberry pie mingle with tobacco and cardamom spice from barrel aging in 38% new French oak. Flavors match the aroma and highlight notes of crème brûlée and dark berry compote. The palate opens to medium weight and youthful structure that carry into a medium long finish accented by fresh, juicy acidity.

PAIRS BEST WITH

Spiced Baby Back Ribs • Wild Mushroom and Burrata Bruschetta • Duck Confit

TASTING NOTES

Appellation: Eola-Amity Hills AVA

Color: Ruby

Aroma: Bold, ripe fruit, dark cherry, blueberry pie, blackberry, spicy oak, cedar, cardamom, tobacco, floral vanilla, violet

Mouthfeel: Medium weight, ripe youthful tannins, juicy acid

Flavor: Matches the aroma, with emphasis on vanilla and dark-berry compote

Finish: Medium long, with youthful tannins and supporting acid

TECH FACTS

TA: 6.20 g/L

pH: 3.38

Alcohol level: 14.2%

Barrel Aging: 10 months in French oak barrels, 38% new

Cases produced: 300



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