



DOBBES
FAMILY ESTATE



2018 McMINNVILLE CUVÉE PINOT NOIR

McMinnville AVA

Part of our AVA Pinot Noir collection, McMinnville Cuvée showcases the darker, deeper side of Pinot Noir with black fruit notes, structured tannins, and rich texture.

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

Dark-fruited aromas of blueberry pie, Marionberry, and black cherry are accented with herbal tobacco, basil, and spicy cedar. A medium-weight mouthfeel opens to tart red fruits and subtle earthy black tea and brambly spice. The cool vineyard sites of Momtazi and Dupee provide more structured tannins than other Willamette Valley growing regions and the grapes retain mouthwatering acid as they ripen. The acid and tannin together provide a long, youthful finish that will keep this wine fresh longer than wines with less acid and tannin.

PAIRS BEST WITH

Hamburger with Swiss cheese and grilled mushrooms • Bresaola w/olio nuovo

TASTING NOTES

Appellation: McMinnville

Color: Deep ruby

Aroma: Blueberry pie, Marionberry, ripe raspberry, black cherry, blackberry, tobacco, basil, cedar

Mouthfeel: Medium body, mouthwatering acidity, and structured tannins

Flavor: Red plum, raspberry, cherry candy, cranberry sauce, black tea, brambly spice

Finish: Long with young drying tannins and mouthwatering acid

TECH FACTS

TA: 6.06 g/L

pH: 3.49

Alcohol Level: 14.2%

Barrel Aging: 10 months in French oak barrels, 27% new

Cases Produced: 175