



DOBBES
FAMILY ESTATE



2018 MOMTAZI VINEYARD PINOT NOIR *McMinnville AVA*

Nestled in the McMinnville AVA, Momtazi Vineyard embraces Biodynamic farming; a holistic, ecological, and ethical approach to agriculture.



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

Momtazi single-vineyard Pinot Noir returns after a three-year hiatus and we think it's our best interpretation yet! Classic, concentrated, dark fruit aromas of blackberry and dark cherry are highlighted by ripe raspberry, red licorice, and spicy accents of tobacco, bramble, violets and vanilla. The palate has medium-full body with expansive ripe tannins complemented by juicy acid. Flavors of blackberry, tart cherry and spicy/floral non-fruit complexity set this wine apart from many Willamette Valley Pinot Noirs. No new oak was used during its 10 months of aging, revealing the intriguing and diverse personality of this Biodynamically-farmed vineyard. A long finish is carried by age-worthy tannins and vibrant acidity. Momtazi Vineyard fans will be impressed by the youthful balance of this wine and can also look forward to its longevity in their cellar.

PAIRS BEST WITH

Bacon-wrapped dates • French dip au jus • Bison burger with aged cheddar

TASTING NOTES

Appellation: McMinnville

Color: Deep ruby

Aroma: Blackberry, dark cherry, ripe raspberry, red licorice, sweet tobacco, bramble, leather, violets, vanilla

Mouthfeel: Medium-full body; rich, structured tannins and supporting acid

Flavor: Blackberry, pie cherry, cedar, juicy raspberry, violet, black olive, vanilla, cherry cola, forest floor, dried cranberry

Finish: Long with age-worthy tannins and vibrant acidity

TECH FACTS

TA: 6.52 g/L

pH: 3.30

Alcohol Level: 14.2%

Barrel Aging: 10 months in French oak, 0% new, 44% 2nd fill

Cases Produced: 200