



DOBES
FAMILY ESTATE



2018 PATRICIA'S CUVÉE PINOT NOIR *Willamette Valley AVA*

Patricia's Cuvée was originally crafted to honor our founder's wife. This opulently styled Pinot Noir is a perfectly balanced expression of Oregon's most celebrated varietal.

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

With so much to offer, it's easy to find a lot to love about Patricia's Cuvée Pinot Noir. Showy vanilla, cinnamon, and cedar spice from aging in 60% new French oak matches abundant fruit aromas of cherry pie, Marionberry, black cherry and ripe strawberry. The palate opens to rich, medium-full body, brightened by juicy acidity. Silky fine-grained tannins are framed with vibrant youthful structure. The balance of tannin and acid carry the medium-long finish of this opulently styled Pinot Noir. Fans of the 2016 30th Harvest Cuvée and 2017 Three Pillars Cuvée Pinot Noirs will appreciate the use of 60% 943 clone in this blend.

PAIRS BEST WITH

Pork loin • Flank steak • Rack of lamb with cherry reduction sauce

TASTING NOTES

Appellation: Willamette Valley

Color: Deep ruby

Aroma: Cedar, Marionberry, cherry pie, vanilla, cinnamon, black cherry, ripe strawberry

Mouthfeel: Rich, medium-full body, juicy acid, vibrant tannin

Flavor: Blackberry cobbler, cedar, dark cherry, vanilla, violet, cinnamon

Finish: Medium-long finish, carried by tannin and juicy acid

TECH FACTS

TA: 6.02 g/L

pH: 3.45

Alcohol Level: 14.2%

Barrel Aging: 10 months in French oak barrels, 60% new

Cases Produced: 350