



DOBBES
FAMILY ESTATE



2020 GRENACHE BLANC

Rogue Valley AVA

We're proud to have been the first to make Grenache Blanc in Oregon. Its floral nose, bright acidity, and round body delivers a pure expression of this Oregon rarity.

GROWING SEASON

The 2020 Rogue Valley growing season, with few exceptions, was typical, without setbacks to yield or extremes of temperature or precipitation. Despite the presence of wildfires in the area, no Dobbes grapes were negatively impacted by smoke. Grapes for Dobbes Family Estate were harvested and delivered in good condition resulting in exceptional quality wines.

WINEMAKER'S NOTES

Delicate floral and citrus notes of jasmine and lemon carry the aroma and are accented with flavors of wet stone and tropical pineapple. The aroma carries onto the palate with flavors of green mango, citrus zest, pineapple, and a hint of vanilla. Neutral barrel fermentation adds body and roundness to the mouthfeel to support the mouthwatering acid, creating a vibrant and long finish. 2020 marks our 12th vintage of this unique varietal from Crater View Vineyard, one of the only Grenache Blanc plantings in Oregon. This style of vibrant, acid driven white wine can be enjoyed in its youth and has also proven to be excellent for aging.

PAIRS BEST WITH

Chicken Cordon Bleu • Smoked trout • Quiche Lorraine • Chicken Paillard

TASTING NOTES

Appellation: Rogue Valley

Color: Pale lemon

Aroma: Jasmine flowers, peach skin, lemon, wet stone, pineapple

Mouthfeel: Forward mouthwatering acid, medium weight

Flavor: Citrus, green mango, pineapple, subtle vanilla

Finish: Long, carried by acid and slight grape skin tannin

TECH FACTS

TA: 6.38 g/L

pH: 3.04

Alcohol Level: 13.5%

Barrel Aging: Neutral French oak

Cases Produced: 465



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