



DOBBES
FAMILY ESTATE



2019 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

After a number of warm years, 2019 was slightly more reminiscent of a cool Oregon vintage. Bud break began at different times between our cool and warm sites in the Willamette Valley. Bloom happened in early to mid-June with some microclimate inclement weather that decreased yields, but produced concentrated and high-quality fruit. Following a mild summer, fall consisted of intermittent rain and cool temperatures. The 2019 harvest window began in late September and lasted only three weeks, which was smaller than many previous vintages.

WINEMAKER'S NOTES

There's so much to love about Pinot Noir and this vintage of Patricia's Cuvée is no exception! Dark-fruited aromas of ripe boysenberry and black raspberry swirl with fresh strawberry, floral violets and oak driven vanilla and cocoa. The mouthfeel is bold with medium-full body and a vibrant balance of mouthwatering acidity and structured tannins. Succulent flavors of strawberry preserves and red plum are highlighted by the fresh acidity and balanced by dark cherry, blackberry, and sweet oak accents. The opulent style of this wine is blended to be indulgent in its youth, but also carry the potential for refinement with aging which is evident in the long, complex finish.

PAIRS BEST WITH

Flank Steak • Beet & Goat Cheese Salad • Brisket Sandwich

TASTING NOTES

Appellation: Willamette Valley

Color: Medium ruby

Aroma: Boysenberry, black raspberry, strawberry, vanilla, cocoa, floral violets

Mouthfeel: Bold, medium-full body, structured tannins, mouthwatering acidity

Flavor: Strawberry preserves, red plum, dark cherry, blackberry, vanilla, tobacco

Finish: Long finish carried by full body, juicy acid and structured tannin

TECH FACTS

TA: 6.02 g/L

pH: 3.34

Alcohol Level: 13.5%

Barrel Aging: 10 months in barrel, 30% new French oak

Cases Produced: 450

AVA breakdown: 40% Dundee Hills, 25% Chehalem Mountains, 20% Willamette Valley, 15% Eola-Amity Hills