

DOBBES

FAMILY ESTATE



2021 EOLA-AMITY CUVÉE PINOT NOIR

Eola-Amity Hills AVA

GROWING SEASON

The 2021 growing season left us celebrating an abundance of quality in Oregon wine. Apart from three days in late June, it was a Cinderella vintage: cool and dry, the type of vintage that makes winemakers smile. Over those three days a heat dome over the Pacific Northwest broke temperature records by 5-10 degrees across the valley. Fortunately, the plant growth stage at the time was such that there was minor damage to the vines or the developing berries. The remainder of the 2021 growing season across Oregon was warmer than average until the welcomed cool down in October. The wide swings in weather conditions lead to limited yields, resulting in a spectacular Oregon vintage that produced elegant red wines and vibrant whites.

WINEMAKER'S NOTES

We are not afraid to say it: we love Eola Amity. If the breathtaking vineyards that overlook the wind factory that is the Van Duzer Corridor and the fertile volcanic soils that grow hearty grapevines are not enough, take one sip of a Pinot Noir produced from this special AVA and you will be a convert, too. Provenance is key in winemaking, and all the makings of an utterly unique terroir are here.

PAIRS BEST WITH

Cured pork belly • Mango chicken • Homemade mac & cheese

TASTING NOTES

AVA: Eola-Amity Hills

Color: Deep ruby

Aroma: Dried flowers, vanilla bean, raspberry, violet, white pepper.

Palate: Really juicy, this wine showcases broad, rich fruit, balanced by a bright and textural acidity and a light structure.

Flavor: Macadamia, dark cherries, graphite,

TECH FACTS

TA: 5.17 g/L

PH: 3.48

Alcohol Level: 13.9%

Barrel Aging: 12% new oak, 8% once filled, 80% neutral

Cases Produced: 1405

SRP: \$45

DOBBES FAMILY ESTATE IS A CERTIFIED SUSTAINABLE BY LIVE.

