

# DOBBES

FAMILY ESTATE



## 2021 PATRICIA'S CUVÉE PINOT NOIR

*Willamette Valley 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 led to limited yields, resulting in a spectacular Oregon vintage that produced elegant red wines and vibrant whites.

### WINEMAKER'S NOTES

Originally crafted to honor our founder's wife, Patricia's Cuvée is our most sought-after wine here at Dobbles. Each vintage our winemaking team selects the best barrels in the cellar, crafting a blend that is balanced, yet opulent. We think big when we are blending Patricia's. Since our predisposition is towards food friendly wines with vibrant acidity, we take a lot of care when seeking out barrels for this cuvée. We are looking for richness, not sweetness, like velvet across the tongue. Fruit from the best vineyards, wine from the best barrels, and the most harmonious blend our winemakers can piece together results in the absolute highest level of winemaking here at Dobbles. Drink now, or wait 10 years and be rewarded for it.

### PAIRS BEST WITH

Wild mushroom risotto • Steak tartare • Miso chicken

### TASTING NOTES

**AVA:** Willamette Valley

**Color:** Medium purple

**Aroma:** Dark chocolate, cigar, candied plum, anise, cherry, orange blossom

**Palate:** This wine is about one thing: texture. With a roundness on the palate rarely seen in Pinot Noir, with soft tannins that are balanced with a tempering acidity, making this wine so drinkable, but thought provoking as well.

**Flavor:** Brown sugar, bramble, dark cherry, licorice, sandalwood

### TECH FACTS

**TA:** 5.37 g/L

**PH:** 3.53

**Alcohol Level:** 13.7%

**Barrel Aging:** 10 months in 35% New Oak, 25% Once Filled, 40% Neutral

**Cases Produce:** 778

**SRP:** \$60

DOBBES FAMILY ESTATE IS CERTIFIED SUSTAINABLE BY LIVE.

