



2022 GRAND ASSEMBLAGE CHARDONNAY

Willamette Valley AVA

GROWING SEASON

Every growing season in the Willamette Valley presents us with a unique and thought-provoking array of challenges. In 2022, frost in late spring had us fearing dramatically lower yields. Thankfully, when the sun came out, it stayed; boosting yields and ripening our fruit over a record breaking dry summer. Our team truly came together for this harvest, creating exciting wines through sheer grit and hundreds of hours of determined work. The resulting wines are ethereal with tons of red fruit, and silky soft tannins. Winemaker Derek Einberger's first vintage at Dobbes, it promises to be one to remember.

WINEMAKER'S NOTES

Don't tell Pinot Noir but Chardonnay might be my favorite wine to make. It can be a tough one to love through fermentation, with funky aromatics and the tendency for the wines to shut down post malolactic fermentation. But, at close to one year of aging, there is a transformation that happens— the wine evolves into something incredible. Fermented in both neutral French oak cooperage and stainless steel, this wine from the LIVE certified Seabreeze Vineyard is bright and vivacious now and getting better every day.

TASTING NOTES

AVA: Willamette Valley

Color: Pale straw

Aroma: Lilac, chamomile, honeydew, banana, lemongrass, orange sorbet, flint

Palate: This wine can only be described as energetic. Here is a fresh and mineral driven wine with only the hint of oak to round out the palate, and provide balance, while acidity and vibrancy take center stage.

Flavor: Lemon pith, green nectarine, saline, green apple, pastry

TECH FACTS

TA: 5.91

PH: 3.38

Alcohol Level: 13.5%

Aging: 50% French oak and 50% Stainless steel for 5 months. 25% new oak

Cases Produced: 405

SRP: \$40

DOBBES FAMILY WINERY IS A CERTIFIED SUSTAINABLE BY LIVE.

