



2022
GRENACHE BLANC
 ROGUE VALLEY

VINEYARDS
 100% CRATER VIEW

PRICE \$35	ALC BY VOL 12.7%	CASES PRODUCED 460
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GROWING SEASON

EVERY GROWING SEASON IN THE WILLAMETTE VALLEY PRESENTS US WITH A UNIQUE AND THOUGHT-PROVOKING ARRAY OF CHALLENGES. 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 FRESH FRUIT AND BRIGHT ACIDITY. WINEMAKER DEREK EINBERGER'S FIRST VINTAGE AT DOBBES, IT PROMISES TO BE ONE TO REMEMBER.

WINEMAKER NOTES

THE WINEMAKING TEAM AT DOBBES SUFFERS UNABASHEDLY FROM RESTLESS LEG SYNDROME. IT'S THAT NERVOUS ENERGY THAT KEEPS US EVOLVING, ELABORATING, AND CONSTANTLY TRYING TO MAKE THINGS BETTER. DOBBES HAS A LONG HISTORY OF MAKING TIGHTLY WOUND AND VIBRANT GRENACHE BLANC. I LOVE THESE WINES, BUT LIKE MY PREDECESSORS ANDY McVAY, AND JOE DOBBES BEFORE HIM, WE WINEMAKERS JUST CAN'T HELP BUT TINKER. RACHAEL FISHMAN, OUR ASSISTANT WINEMAKER, HAD THE MARVELOUS IDEA TO TRY A LITTLE SKIN FERMENATED GRENACHE BLANC THIS YEAR. AT ONLY 10% OF THE TOTAL BLEND, YOU DON'T SEE A HUGE SHIFT IN STYLE, JUST A LITTLE MORE MID-PALATE WEIGHT WITH AN ENERGETIC AND PERSISTENT STRUCTURE THAT LENDS A BIT OF INTRIGUE TO THIS DEVELOPING WINE. I'D EXPECT US TO PUSH THIS EVEN FURTHER IN THE FUTURE. A MAINSTAY OF THE DOBBES FAMILY LINE-UP, THIS LOVELY EXAMPLE OF GRENACHE BLANC WILL NOT DISAPPOINT.



TASTING NOTES

COLOR: PALE YELLOW
 AROMA: HONEYDEW MELON, CARAMEL, LEMON BAR, GREEN APPLE, BAY LEAF
 PALATE: VIBRANT ACIDITY WITH FULL-BODIED MOUTHFEEL AND SUPPLE TANNINS
 FLAVOR: JASMINE, LIME ZEST, ASIAN PEAR, BERGAMOT, FOREST FLOOR, PINK GRAPEFRUIT, WHITE PEACH, SHORTBREAD
 TA: 5.18 G/L
 pH: 3.15
 AGING: AGED SUR LIE FOR 4 MONTHS IN STAINLESS STEEL

PAIRINGS

NIÇOISE SALAD WITH SMOKED TOFU
 MANCHEGO STUFFED DATES
 WARM GRAIN SALAD