



DEFINING AN ALTERNATIVE VISION FOR OREGON WINE  
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | PORT | SYRAH

## 2010 DOLCETTO

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ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 26 October 2010

At harvest: Sugar; 22.3° brix

Cooperage: French, neutral (100%)

At bottling: Sugar; nil            pH; 3.51

TA; 6.83 grams/liter

Bottling date: 24 May 2012

Alcohol: 13.3% by volume

Case Production: 313.5 (750 mL)

### TASTING NOTES

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Ripe purple fruits and floral perfume dominate the nose with hints of savory spice in the background. The clean and balanced palate delights with fine grained tannins, soft velvety texture, and bright acidity. Drink now or over the next three to five years. Food pairings include traditional Italian dishes such as Margherita pizza or chicken risotto.