

WINE

BY JOE



2006 Wine By Joe Pinot Blanc

Notes for the Wine List, or to Impress Your Date

A medium-bodied, rich, but crisp wine with text book Pinot Blanc nuances. Drinks well young, but will reward those with patience...not to be confused with patients...although we hope doctors drink a lot of this wine...

Color – Yep!

Aroma – Lots of it

Mouth Feel – Medium-bodied

Flavor – Fresh and lively...spot on varietal character

Finish – Long, clean, refreshing and enticing for another sip

Suggested Food Pairings – Perfect with tofu turkey and chicken dishes with a rich cream sauce. The chickens should only be organically raised, free range and have never seen a cage.

Wine By Joe Wines

The winemaking objectives are to produce wines true to their varietal character which are fruit forward, crisp yet rich white wines and juicy and soft red wines which are easy to drink, yet complex. These are great value, fun, but serious wines labeled and presented in cheeky manner... The objective is to offer high quality (Really Good...see the label) wines at a great price for everyday drinking and affordability.

We have chosen to focus on the “three Pinots” - Pinot Noir, Pinot Gris and Pinot Blanc which grow so well in Oregon.

Whether you are a beginning wine drinker running away from Coca Cola with your steak, Salmon, or tofu burger, just curious about the fruits of our labors, trying to impress your neighbors at the next barbeque (these wines look great on a picnic table and are sure to start a conversation), or a savvy wine enthusiast looking for bragging rights to having found the next great deal, we believe you will be pleased and feel that you found value in your purchase.

Whether Wine By Joe is consumed over a romantic candle lit dinner with the perfectly planned entrée, with cow tongue pizza, over heated negotiations of who gets grandma’s priceless and rare ornament collection, or on the tailgate of your 4 X 4 truck at the monster truck rally...Wine By Joe is the way to go!!

Tasting Notes By Joe

Listen to the fine and enticing “snap-crack” of the seal as you twist it off. Put the Band-Aids back in the medicine cabinet. This aint no cork sealed wine. This wine jumps into your mouth and opens up initially with aromas of stone fruit, vanilla, pears and a hint of smokiness. The medium-bodied mouth delivers rich and rewarding flavors of cream, vanilla, spice and peach balanced by refreshingly crisp talc-flinty acidity. The finish lingers lovingly putting a smile on your face and of course inviting you back for more.

Winemaking Notes

The beautiful golden and light green colored ripe grapes were lovingly dumped with the utmost gentleness of a forklift into the grape press without de-stemming (whole cluster pressed). Whole cluster pressing is more time consuming and robs the crabby winemaker of sleep during harvest and guarantees a higher payroll, but also assures higher fruitiness and richer flavors in the bottle. The juice was fermented with secret yeast at cool temperatures to accentuate fruitiness. The wine was aged on the lees (dead yeast cells which settle to the bottom of the tank), which adds richness and creaminess to the wine. Filtration took place just prior to bottling.

Vineyard Source – I cannot tell you because all the other winemakers will want to buy the fruit too. It is in the Willamette Valley

Harvest Date – October 8th 2006

Yeast Strain – A highly guarded secret

Bottle Date – March 2007

Alcohol Level – 13.8%

pH – 3.43

Blend – 100% Pinot Blanc

Brix at Harvest – 21.90

Fermentation Vessel – 100% Stainless Steel

Cases Produced – 991

Total Acidity – 5.9 g/L

Residual Sugar – 0.2% (Dry)

Retail Price - \$12.00