



We live by a simple rule...



LIVING REAL + HAVING FUN

Established in 2002, Wine By Joe is celebrating its 15th year of making consistently delicious wine from Oregon's most established vineyards and distinctive grapes. It's been our mission to make **really good**, approachable wine at a **really good**, affordable price. It's in the notion of gathering with friends, family, and neighbors to enjoy a bottle, a meal and conversation that Wine By Joe finds its roots. By embracing the Oregon spirit in every bottle, Wine By Joe is crafted to be your go-to wine for any and all occasions.

FARMING GRAPES

For us, Making wine is our way of recognizing and sharing the Oregon spirit. It's a bottle of wine wrapped up in who we are and how we take care of our people and our planet. Whether the grapes are from our 214-acre estate Sea Breeze Vineyard with its cool coastal influences or sourced from one of our distinctive Oregon vineyard partners, we believe that **really good** wine comes from **really good** fruit. With location, elevation and soil types playing such a large role when sourcing grapes, we focus on creating complexity through diversity by blending grapes from Willamette and Rogue Valley. Grapes have a story to tell; we just listen. Our vineyard team focuses on sustainable farming practices and producing high-quality fruit. Each day we're taking steps to evolve our practices at the winery and in the vineyard to produce a sustainable, greener future while crafting honest wines.

WINE BY JOE LINE UP

We have a little something for everyone: **Pinot Gris, Pinot Blanc, Chardonnay, Rosé of Pinot Noir, and Pinot Noir**. It's that perfect guest you can bring to any party that gets along with everyone — our wines pair best with backyard BBQ's, live music, trailhead or park picnics, Netflix binges or #WineWednesday dinner parties. Listen to the fine and enticing "**snap-crack**" of the seal as you twist it off and find fresh wine with every pour.

WINE BY

joe
DOBBES



2016 PINOT GRIS

A layered aroma highlights Barlett pear, citrus peel and sweet floral accents of banana, and honeydew melon with flavors of citrus and stone fruit.

Bottle Date: February 2017
Appellation: Willamette Valley
Barrel Aging: Stainless steel

Alcohol Level: 13.5%
pH: 3.30
TA: 6.64 g/L



2016 PINOT BLANC

Fresh floral aromas of golden-delicious apple, Asian pear and orange blossom lead with pineapple and cantaloupe flavor accents.

Bottle Date: February 2017
Appellation: Willamette Valley
Barrel Aging: Stainless steel

Alcohol Level: 13.5%
pH: 3.23
TA: 5.64 g/L



2016 CHARDONNAY

Fresh aromas of ripe apple and pear blended with flavors of zesty green mango accents and a touch of banana, wet slate, and lemon.

Bottle Date: March 2017
Appellation: Willamette Valley
Barrel Aging: Stainless steel

Alcohol Level: 13.5%
pH: 3.45
TA: 5.64 g/L



2016 ROSÉ OF PINOT NOIR

Floral driven aromas abound with jasmine and hibiscus pleasantly balanced by stone fruit and strawberry with flavors of elegant rose petals, apricot, and light red fruit accents.

Bottle Date: February 2017
Appellation: Willamette Valley
Barrel Aging: Stainless steel

Alcohol Level: 13.5%
pH: 3.33
TA: 5.65 g/L



2014 PINOT NOIR

Abundant fresh, red fruit aromas of ripe Bing cherry, strawberry and pomegranate are accented by floral hibiscus and brambly, herbal undertones.

Bottle Date: June 2015
Appellation: Oregon
Barrel Aging: 8 months, neutral oak

Alcohol Level: 13.5%
pH: 3.52
TA: 5.70 g/L