



WINE BY  
*joe*  
DOBBES

## REALLY GOOD WINE MADE IN OREGON

Crisp and refreshing with spicy complexity, our single vineyard Pinot Blanc opens with pervasive citrus and spice aromas found in lemon curd, orange marmalade, lemongrass, and subtle spicy ginger. A smooth entry transitions into a moderately weighted midpalate with just enough acidity to counter the ample body. Flavors mirror the aroma with increasing lush fruit notes of pineapple, pear, and green apple. A long finish carried by juicy acid makes this Pinot Blanc a natural pairing with everything from sushi and Thai curries to popcorn and hot dogs.

The 2017 Willamette Valley growing season began with a more typical bud break in mid-April, compared to an earlier start in 2016. Excellent conditions at bloom resulted in a heavy fruit set that, even with thinning, yielded 10-15% more fruit than average at harvest. A warm, dry summer followed by late September rains and early fall cool temperatures slowed ripening and ensured high quality fruit that was mature yet not overripe.

### 2017 PINOT BLANC



<b>VARIETAL COMPOSITIONS</b>	Pinot Blanc
<b>VINEYARD APPELLATION</b>	Sea Breeze Vineyard Willamette Valley
<b>ALCOHOL CONTENT</b>	13.5%
<b>CELLAR TREATMENT</b>	100% Stainless Steel

**RELEASE DATE** February 2018

**PH** 3.17  
**TA** 5.45 g/L  
**RS** 0.1%

**BOTTLE SIZE** 750 mL

**PAIRS WELL WITH** Sushi, Thai curries, popcorn, hot dogs