



WINE BY
joe
DOBBES

REALLY GOOD WINE MADE IN OREGON

Light, juicy, clean, and straightforward, our single-vineyard Pinot Blanc is the perfect expression of this unique grape variety.

Our 2019 Pinot Blanc starts with a refreshing entry of juicy peach and pineapple, the flavors slowly transition to more creamy notes of saltwater taffy and lychee. A crisp wine with a lingering palate-cleansing finish, our Pinot Blanc is a good match for sushi, zoodles with fresh tomato sauce, and seared scallops.

After a number of warm years in a row, 2019 was slightly more reminiscent of a classic Oregon vintage. After an early spring start, the growing season remained mild through the summer. Fall was temperate with nearly an inch of rain in the middle of September and fortunately, the latter half of the month was cool and clear, allowing sugars and more importantly, flavors to accumulate. Grapes started rolling in for us early in October.



Video Tasting Notes with CEO, Gretchen Boock! [SCAN TO VIEW]

2019 PINOT BLANC

VARIETAL COMPOSITIONS	Pinot Blanc
VINEYARD APPELLATION	Willamette Valley
ALCOHOL CONTENT	13.5%
CELLAR TREATMENT	100% Stainless Steel

RELEASE DATE May 2020

PH 3.27
TA 5.95 g/L
RS 0.06%

BOTTLE SIZE 750 mL

PAIRS WELL WITH Seared scallops, tonkatsu ramen, and thai noodle salad