



## REALLY GOOD WINE MADE IN OREGON

Fruit forward aromas of cherry, strawberry, and dried raspberry take the lead on the nose, while subtle notes of cedar, earth, and rose play a supporting role. Plenty of juicy acidity buffers the youthful tannins in this medium-bodied, balanced wine. Paired with a French dip au jus, pork tenderloin with cherry compote, or even a good book – Wine By Joe Pinot Noir is versatile and delicious, every time!

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 [SCAN TO VIEW]

### 2019 PINOT NOIR

**VARIETAL COMPOSITIONS** Pinot Noir

**VINEYARD APPELLATION** Oregon

**ALCOHOL CONTENT** 13.5%

**CELLAR TREATMENT** 8 months on tank with moderate oak influence

**RELEASE DATE** March 2022

**PH** 3.47  
**TA** 5.89 g/L  
**RS** 0.25 %

**BOTTLE SIZE** 750 mL

**PAIRS WELL WITH** French Dip, Pork Tenderloin & Grilled Bread with Olive Oil