

tasting notes: *Wine Views & Reviews*

September/October 2007

pinot blanc

 **Wine by Joe**

2006 Pinot Blanc, OR—Lightly herbal scents of apple skin, sweet grass, and melon rind are intriguing. In the mouth the flavors of pear and green apple are shining and refreshing, with a tart edge and sweet middle that creates an exciting tension. The finish offers a touch of vanilla sweetness. A vivacious complement for boudin blanc sausage. (978 cases made.) **\$12**

pinot gris

 **Dobbes Family Estate**

2006 Pinot Gris, Willamette Valley, OR—The richly spicy nose of this wine neatly combines a sense of pine and spruce scents with sweet fruit notes of melon and fig for a rich aromatic experience. Expansive on the palate with a sensuously viscous mouth feel, distinct flavors of apple and pear are the weft to this wine's warp of grapefruit and melon fruit. The flavorful richness is nicely cut by a streak of shining acidity. The finish is long, with lingering notes of pure Gris spice providing an excellent denouement. Drink with poached cod and corn salsa. (474 cases made.) **\$18**

 **Wine by Joe**

2006 Pinot Gris, Oregon—Sweetly spicy scents of spices and round apple fruit greet the nose, while ripe and round apple and citrus tastes appear on the tongue. Supple in texture, yet with a dancing set of crisply fruity flavors, this straightforward Gris is satisfying and refreshing—especially with steamer clams in garlic broth. (3,079 cases made.) **\$12**

rosé

 **Wine by Joe**

2006 José's Rosé, OR—Fresh aromas of cherry fruitiness are cheery and open. Medium-bodied in the mouth, the flavors offer a palette of cherry, strawberry, and pomegranate nuances. Pleasing and uncomplicated, with a zippy finish. Serve with a Cobb salad. (890 cases made.) **\$12**

November/December 2007

pinot noir

 **Dobbes Family Estate**

2005 Pinot Noir, Cuvée Noir, Willamette Valley, OR—Sweet and clean scents of red fruit are wrapped in a subtle note of tea leaf and dried herbs. Flashy on the palate, with a zingy cherry cough drop quality surrounded by dried potpourri notes. Big and fruity with plump tannins, this wine has the chops to pair with a hearty boeuf bourguignon. (277 cases made.) **\$50**

 **Dobbes Family Estate**

2005 Pinot Noir, Grande Assemblage Cuvée, Willamette Valley, OR—Jaunty, fresh aromas of black cherry and light spice rise blithely from the glass. Light and sweet—almost Beaujolais-like—the clean cherry and red raspberry flavors swim joyfully across the tongue, with light senses of sage and cinnamon far in the distance. Graceful in style, yet with an exuberant, almost shameless, heart of red fruit, this versatile Pinot will go well with roasted vegetables, lamb, or even mild Italian sausage. *Good value.* (1,391 cases made.) **\$24**

 **Dobbes Family Estate**

2005 Pinot Noir, Quailhurst Vineyard, Willamette Valley, OR—Plump aromas of rich cherry fruit are complemented by light cedar and earth tones. Similar tasty notes appear on the tongue, with ripe cherry dominating the surrounding accents of dried mint, tea leaf, and an appealing forest floor earthiness. Good balance offers fresh acidity and controlled, fine-grained tannins help the fruit echo nicely on the long finish. Sip with Morbier cheese and hazelnuts. (122 cases made.) **\$65**