



## **2006 Wine By Joe Jose's Rosé**

### **Notes for the Wine List, or to Impress Your Date**

A light-bodied, lively wine with hints of strawberries and citrus dancing on the palate. Like an exhilarating Tango, this wine leaves you breathless, yet invigorated and refreshed. Drinks well young.

Color – Luscious pomegranate, with hues of tickled pink.

Aroma – Vibrant aromas of fresh cut strawberries and cream; fleshy pink grapefruit.

Mouth Feel – Light-bodied

Flavor – Instantly gratifying...mirrors the enticing aromas of strawberries and citrus.

Finish – Arriba! Arriba! Fresh and vivacious, this wine finishes clean with a zing!

Suggested Food Pairings – The quintessential “date” wine, enjoy with foods that inspire that loving feeling. Consider fresh strawberries and cream or tamarind sorbet. Also pairs well with brie or Camembert.

### **Wine By Joe Wines**

The winemaking objectives are to produce wines true to their varietal character which are fruit forward, crisp yet rich white wines and juicy, soft red wines which are easy to drink, yet complex. These are great value, fun, but serious wines labeled and presented in cheeky manner. Our objective is to offer high quality (Muy Bueno or Really Good...see the label) wines at a great price for everyday drinking and affordability.

We have chosen to focus on the “three Pinots” - Pinot Noir, Pinot Gris and Pinot Blanc which grow so well in Oregon. But wait! This is rose'! Yes, the Jose's Rose' is a product of all three of these varietals.

Whether you are a beginning wine drinker running away from Coca Cola with your steak, Salmon, or tofu burger, just curious about the fruits of our labors, trying to impress your neighbors at the next barbeque (these wines look great on a picnic table and are sure to start a conversation), or a savvy wine enthusiast looking for bragging rights to having found the next great deal, we believe you will be pleased and feel that you found value in your purchase.

### **Tasting Notes By Joe**

Listen to the exhilarating “snap-crack” of the seal as you twist it off. Put that big, rabbit-eared cork screw contraption back in the drawer. This ain't no highfalutin' cork sealed wine. Jose's Rose' exhibits hues of a late summer sunset. This wine tickles the nose with aromas of strawberries, peach and citrus. The light-bodied mouth feel is fresh and fruity with flavors of cream, pink grapefruit and ginger and balanced by refreshingly crisp acidity. The clean finish lingers while putting a blissful smile on your face, enticing you back for more. Serve chilled.

### **Winemaking Notes**

This spirited delight is a compilation of multiple varietals, blended using finished wines. Primarily Pinot Blanc, then kissed with Pinot Noir, Pinot Gris and Syrah, the wines were married together in artful design. The beautiful golden and light green colored Pinot Blanc grapes were lovingly dumped with the utmost gentleness of a forklift into the grape press without de-stemming (whole cluster pressed). Whole cluster pressing is more time consuming, but also assures higher fruitiness and richer flavors in the bottle. The juice was fermented in stainless steel tanks with secret yeast at 50-55 degrees to accentuate fruitiness and preserve acidity. The Pinot Gris was barrel fermented in neutral oak. The Pinot Noir and Syrah were barrel-aged.

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Vineyard Source – Multiple vineyard locations throughout Oregon  
Harvest Date – October 21-24<sup>th</sup> 2006  
Brix at Harvest – 22.0  
Yeast Strain – A highly guarded secret  
Fermentation Vessel – Stainless Steel and Oak Barrels  
Bottle Date – March 2007  
Cases Produced – 903  
Alcohol Level – 14.1%

Total Acidity – 6.0 g/L pH – 3.38  
Retail Price - \$12.00  
Residual Sugar – 0.1% (Dry)  
Blend – 54% Pinot Blanc, 31% Pinot Noir, 8% Syrah, 5% Pinot Gris and 2% Muscat