

WINE BY JOE



13.5% ALC/VOL BY VOLUME

2006 Wine By Joe Pinot Gris

Notes for the Wine List, or to Impress Your Date

A lively, crisp, fruity and perfect “solo” sipper that also marries well with food...and speaking of marriages...is known to help these too...

Color – Light gold...not to be confused with white gold...more like 18 karat gold

Aroma – Intensely fruity and fresh

Mouth Feel – Light bodied

Flavor – Fresh and lively...spot on varietal character
Finish – Long, clean, refreshing and enticing for another sip

Suggested Food Pairings – Perfect with salmon, scallops and sand dabs caught bare handed in the light of the Florida moon.

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 and soft red wines with complexity and easy to drink. These are great value, fun, but serious wines labeled and presented in cheeky manner... The objective is to offer high quality (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.

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.

Whether Wine By Joe is consumed over a romantic candle lit dinner with the perfectly planned entrée, with cow tongue pizza, over heated negotiations of who gets grandma’s priceless and rare ornament collection, or on the tailgate of your 4 X 4 truck at the monster truck rally...Wine By Joe is the way to go!!

Tasting Notes By Joe

Listen to the fine and enticing “snap-crack” of the seal as you twist it off. Put the Band-Aids back in the medicine cabinet. This aint no cork sealed wine. This wine jumps into your nasal cavities with sweet aromas of fresh cut pears, green apples and hints of vanilla and cream. The light clean flavors in the mouth encompass citrus and green apple well-balanced by refreshing and flinty acidity for a perfect and lively finish with lingering hints of citrus rind. The long, clean and refreshing finish invites another sip...so just do it.

Winemaking Notes

The beautiful copper colored ripe 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 and robs the crabby winemaker of sleep during harvest and guarantees a higher payroll, but also assures higher fruitiness and richer flavors in the bottle. The juice was fermented with secret yeast at cool temperatures to accentuate fruitiness. The wine was aged on the lees (dead yeast cells which settle to the bottom of the tank), which adds richness and creaminess to the wine. Filtration took place just prior to bottling.

Vineyard Source – Seven different vineyards from the Willamette Valley

Harvest Date – October 1st-October 6th 2006

Brix at Harvest – 23.4 brix

Yeast Strain – A highly guarded secret

Fermentation Vessel – 100% Stainless Steel

Bottle Date – March 2007

Cases Produced –3,096

Retail Price - \$14.00

Alcohol Level – 13.95%

Total acidity – 5.60 g/L

Ph – 3.25

Residual Sugar – 0.25%

Blend – 100% Pinot Gris