

WINE

BY JOE



REALLY GOOD
PINOT NOIR
2006 OREGON

13.9% ALC/VOL BY VOLUME

2006 Wine By Joe Pinot Noir

Notes for the Wine List, or to Impress Your Date

An excitingly complex and well-balanced and well priced (read inexpensively priced) Pinot Noir. This is a very rare wine offering combining high quality and price from Pinot Noir land, USA.

Color – Yep!! A rich, dark cherry growing straight off the tree

Aroma – Intensely fruity and alluringly complex

Mouth Feel – Velvety and light-to-medium bodied
Flavor – Lots of it!!

Finish – Long, layered and seductively interesting
Suggested Food Pairings – This is the perfect ladies night out wine to be sipped at the bar. Matches well with upland Manchurian Yak or anything you would want to put in your mouth.

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 slips into your mouth with gorgeous rich blackberry aromas with a touch of leather, too. The flavors mirror the aromas with a soft and velvety mouthfeel which wraps around your tongue delivering and the impression of sweetness from the soft ripe tannins. I know what you are thinking...How can Joe deliver such a good Oregon Pinot Noir for the money you are asking!!?? Yes, I know, you want to drink more...

Winemaking Notes

This wine is a blend of Willamette Valley, Umpqua and Rogue Valley fruit. Each site contributes particular nuances that lend a multi-layered complexity to the blend. Grape clusters were de-stemmed with approximately 70% whole berries intact in the fermenter. The must underwent a six-day pre-fermentation cold soak at 45-50 degrees prior to heating to initiate indigenous fermentation. Each lot was punched down three times per day and pressed out between ten and sixteen days total fermentation time. The young wine was introduced to barrel within sixteen hours of pressing and was racked twice prior to bottling twenty months later.

Vineyard Sources – 95% Willamette Valley, 5% Southern Oregon
Brix at Harvest – 23-25
Yeast Strain – Indigenous
Fermentation Vessel – 1.50 – 15 ton fermenters
Barrels – Yes, lots of them. All French.
Bottle Date – July 25, 2007

Cases Produced – 8,568
Alcohol Level – 13.9%
Total Acidity – 5.3 g/L
pH – 3.63
Residual Sugar – 0.02%
Suggested Retail - \$18.00