

WINE BY

joe
DOBBES



2013 WINE BY JOE PINOT BLANC



Reviewed on: March 25, 2015

Color: Pale Lemon

Aroma: Citrus, apples, banana and white flowers

Mouthfeel: Light entry, round mid, crisp acid

Flavor: Key lime, Meyer lemon, green apple

Finish: Elegant, medium-long

Appellation: Willamette Valley, 100% Sea Breeze Vineyard

Barrel Aging: Fermented in stainless steel

TA: 7.95 g/L

pH: 2.99

Alcohol level: 13.5%

Bottle Date: March 7, 2014

Cases Produced: 290

Food Pairing: Grilled pork chops

Technical Details: A beautiful dynamic of pineapple, lemon and green apple is balanced with soft golden apple, white flowers and hints of banana and chamomile. This framework carries the aroma onto the palate which is driven by lively, fresh acid and supported by a creamy, round mid-mouthfeel. Flavors of key lime, lemon cream and green apple flow into a dry, elegant finish. This is a great all occasion wine.

Vibrant in its youth, the acid and bright fruit of this wine will carry the intensity through 2017. Additional time in bottle will express elegant texture and highlight the clean acid driven finish.