



2014 WINE BY JOE PINOT BLANC



Color: Light straw

Aroma: Golden apple, candied citrus, almond, orange blossom

Mouthfeel: Acid driven with soft mid-palate body

Flavor: Lemon, ripe and tart apple, melon, pineapple

Finish: Long with crisp acid, medium body

Appellation: Willamette Valley, 100% Sea Breeze Vineyard

Barrel Aging: Fermented in stainless steel

TA: 6.90 g/L

pH: 2.97

Alcohol level: 13.5%

Bottle Date: March 2015

Cases Produced: 414

Food Pairing: Shellfish

Technical Details: Sourced from our Estate vineyard in the Van Duzer corridor, this Pinot Blanc benefited from the warm 2014 growing season countered with the cooling impact of marine air in the evenings. Aromas of ripe, yellow-apple and floral orange blossom marry with apricot and almond. The palate leads with bright acid, lemon and apple into a medium bodied mid-palate accented with honeydew melon and pineapple. Impressive weight helps balance crisp acid in a long finish.