

WINE BY

joe
DOBBES



2015 WINE BY JOE CHARDONNAY

Reviewed on: February 12, 2016

Color: Pale lemon

Aroma: Floral honeysuckle, tropical guava and papaya, citrus, pineapple, lemon, grapefruit

Mouthfeel: Medium to full body, juicy acid

Flavor: Lemon curd, green apple, honeydew, pineapple, pear

Finish: Medium-long, carried by acid

Appellation: Willamette Valley

Barrel Aging: 100% stainless steel

TA: 6.2 g/L

pH: 3.26

Alcohol level: 13.5%

Bottle Date: February 11, 2016

Food Pairing: Chicken, Sausage and Shrimp Gumbo with Rice

Technical Details: A layered aroma jumps from the glass, defined by tropical guava and papaya complemented with pineapple cake, grapefruit and lemon tart. A floral honeysuckle accent adds complexity to the fruit driven bouquet. Crisp flavors of green apple and pear transition into a full bodied mid-palate rich with lemon curd, apricot and honeydew. Balanced acid keeps the mouthfeel juicy through the finish while a supple volume is found throughout.

