



2015 WINE BY JOE PINOT GRIS

Reviewed on: May 2016

Color: Light straw

Aroma: Pear, citrus peel, wet stone, floral banana, honeydew

Mouthfeel: Light and crisp, smooth mid-palate

Flavor: White peach, lime zest, green apple, lemon meringue

Finish: Long carried by crisp acid

Appellation: Willamette Valley

Barrel Aging: 100% stainless steel

TA: 6.30 g/L

pH: 3.07

Alcohol level: 13.5%

Bottle Date: March 2016

Food Pairing: Bacon wrapped dates stuffed with blue cheese

Technical Details: A multi-vineyard blend from the Willamette Valley with over 50% from our estate Seabreeze Vineyard. A layered aroma highlights Bartlett pear, citrus peel and sweet floral accents of banana and honeydew melon. The palate opens light with crisp acid followed by smooth mid-palate body and flavors of young stone fruit, green apple, lemon and lime. The finish is long with a pleasant ripe-fruit sweetness that supports juicy acid.