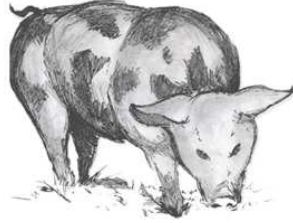


Truffle Patch



2008 PINOT NOIR

- WINERY:** This whimsical name is on the label of some nicely made Pinot Noir from Oregon's Willamette Valley. Arizona residents Nader and Laurie Nadershahi had watched a long time Arizona wine dude and drinking buddy, David Fish, move to Oregon and start a small winery there. Somewhat envious, they co-opted David into helping them do the same thing. They bought grapes, hired Joe Dobbles to turn it into wine, and Bob's your Uncle.
- DESCRIPTION:** This is a good example of a well constructed Oregon Pinot Noir. In appearance, the color is a light garnet. Initially showing fresh berries, the taste is of subtle fruit emerges as it lingers in the mouth. This wine is easy to enjoy and it is a pleasure to pair with food: pork, chicken or salads are all appropriate. Its high acidity allows it to pair well with tomatoes, fresh, dried or as a sauce.
- FRUIT SOURCE:** 85% Alexeli Vineyard Willamette valley. 30 year old Pommard Clone, Geneva Double Curtain Trellis, dry-farmed.
15% Tom Tannehill Vineyard, Chehalem Mountains, Willamette valley. Pommard Clone, head-prune and double-spur trellising, dry-farmed.
- WINEMAKER:** Joe Dobbles - Veteran Oregon Winemaker currently the winemaker at Dobbles Family Estates, Jovino Pinot Noir and Wine by Joe. He is also consultant winemaker to several boutique wineries including Truffle Patch.
- AGING:** 9 months in neutral French oak barrels.
- PRODUCTION:** Approximately 300 cases - 750 ml;
- ALCOHOL:** 13.4% by volume

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