

2010 PINOT GRIS
WILLAMETTE VALLEY

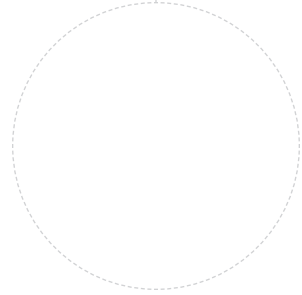
Released February 2011
1200 Cases Produced

91 POINTS: *Portland Monthly, 9/11*

Featuring clean scents of apple blossoms and tangerine, sweet flavors of pears and Meyer lemon, bright acidity and a juicy finish, this wine will pair well with clams in garlic butter or grilled salmon.

91 POINTS: *Wine & Spirits, 8/11*

This well-balanced white is broad and biscuity at the outset, with a hint of nutmeg over scents of quince. The flavors are sweet and fresh, while citrusy acidity informs the finish. For a lean pork dish.



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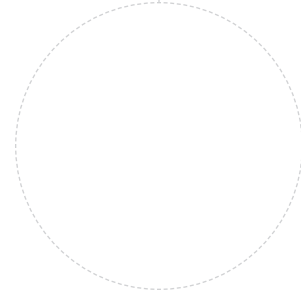
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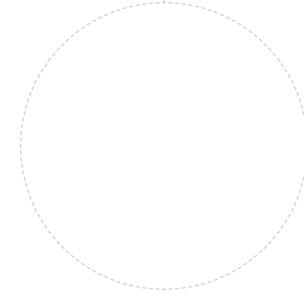
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