

PINOT GRIS WINE LIST

BETHEL HEIGHTS - Pinot Gris Oregon 2008

Fragrant, with peach and crème fraîche aromas and flavors on a deftly balanced frame. **\$16.10**

EMERSON - 2007 Pinot Gris Willamette Valley

This vintage expresses gooseberry and honey aromas with flinty, minerally back notes. On the palate, flavors of pineapple and lime play against a delicate yeasty complexity. The weighty, round, and intense mid-palate is followed by a crisp finish highlighting citrus, spice, and minerality. **\$14.70**

FIRESTEED – 2007 Pinot Gris

A generously aromatic combination of Northwest coastal breezes and definitive orange-blossom, rose water and ripe peaches. Accents of the perfect perfume of gardenias and sweet spices make this a glorious example of fine Oregon Pinot Gris. **\$12.65**

PUDDING RIVER – PINOT GRIS

Bright and lively textured with tropical fruit flavors of banana, pineapple and pink grapefruit laced with notes of cut grass and wildflower. Finishes crisp with bright acidity. **\$17.00**

REDHAWK - 2007 Pinot Gris

A crisp wine with citrus notes on the nose and mouth coating apple, pear and lemongrass flavors. **\$13.65**

TYEE – 2008 PINOT GRIS

Fresh floral apple melon citrus pear characteristics with a smooth slightly spicy minerality and a long cleansing finish. **\$15.20**

WILLAMETTE VALLEY VINEYARDS - 2007 Pinot Gris

Bright, fruity, refreshing style with aromas of pear layered over a light citrus backbone and complemented by honeydew and green apple in the nose. A creamy, round mouthfeel highlights the nicely balanced acidity. Flavors open with fresh green apple, complemented by a bold minerality and notes of tropical fruit, leading into starfruit flavors in the finish with just a hint of sweetness. The small addition of Pinot Blanc, picked very ripe, adds emollient mouthfeel, and contributes to this classic Oregon style. While the Muscat adds flowery sweetness, the barrel fermented portions of the Pinot Gris add a kiss of toast and richness. **\$14.00**