

2006 Virtuoso • White Varietal

Tasting Notes

A lively sensation of pears, fresh green apple and tropical fruits, stays warm on your tongue and finishes long and fruity. A stellar accompaniment to your favorite seafood: goes especially well with crab!



Technical Data

Grape Blend: Pinot Gris, Pinot Blanc, Muscat, Viognier, Sheurebe-Huxelrebe

Harvest Date: 10/21-10/24/2006
10/12-10/20/2006
10/3/2006

Finished Wine Statistics

Alcohol: 13.2%
Total acid: 6.2
pH: 3.30

Bottling Date: April 12, 2007



The Vineyard

The fruit for this intriguing wine was hand selected by our wine-maker from 5 Willamette Valley Vineyards, with the intent to create a dry white wine with clean, crisp tastes and a notable balance between flavors.

Food Pairings

The bouquet and flavors of this White Varietal pair well with an array of grilled seafood, oysters, poultry, pork, strong to mild cheeses, most fruits and Asian food.

Serving Temperatures

45 to 55 Degrees °F
7 to 13 Degrees °C