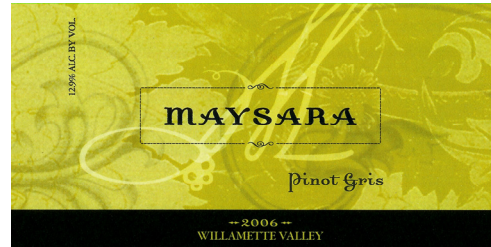




2006 Pinot Gris

Willamette Valley A.V.A.



Suggested Retail Price: \$18

TASTING NOTES

A favorite since our first release, this year's Pinot Gris shines with a brilliant light golden hue. The citrus and floral nose melds with hints of kiwi, gooseberries and clover honey on the palate. It retains a crisp acidity, while maintaining a soft mouth feel from lees aging. This balance of mouth feel and acidity lends our Gris to be a great aperitif while still allowing it a wide pairing range.

WINEGROWER'S COMMENTS

Following harvest, 100% of this fruit was whole-cluster pressed and left on the lees while undergoing primary fermentation. In order to preserve the crispness and acidity, it saw no oak and went through only partial malolactic fermentation. Thanks to our cold winter this year, we were able to naturally cold stabilize the wine before filtering. The Pinot Gris was bottled on February 27th, 2007. Enjoy!

FRUIT SOURCE

Our 2006 Pinot Gris fruit was sourced from several local vineyards, including our own Momtazi Vineyard. Each Willamette Valley site was sustainably farmed in a cool climate with southern exposure and a variety of soil types.

VINEYARD AND WINEMAKING PRINCIPLES

At Maysara Winery and Momtazi Vineyard, we are committed to capturing the complete expression of our land and conveying it to you through superior quality in every bottle. We practice only low-impact, holistic farming methods in our certified Biodynamic® vineyard. We are confident these principles are the best way to capture the true essence of the soil in our fruit and ensure the health of our vines and the unique accent of our *terroir* for generations. This philosophy is carried into the cellar, where gentle winemaking practices produce wines with intensity, sophistication and elegance while maintaining a purity of both fruit and earth.