



2006 Lachini Vineyards Pinot Gris, Oregon

A blend of eight vineyards from five AVA's throughout Oregon. Stylistically, expresses a depth of fruit with a wonderful bouquet; while retaining acidity and varietal character. Vino-Lok™ closure.

Wine type -	100% Pinot Gris
Release date -	May 14, 2007
Alcohol -	14.2%
pH -	3.65
Residual sugar	0.01

Harvested over 2 weeks from mid Sept to Oct. 1, 2006.

Vineyards – Croft (28%), Quail Run (24%), Stone Ridge (18%), Del Rio (13%) and Ana (6%)

Aged for 7 months in 100% Stainless steel tank.

Total case production (12-bottle case equivalents) – 508

U.S. suggested retail bottle price - \$19.00 per 750 ml

FOB \$114/case, \$9.50/btl

Winemaker: Laurent Montalieu

TASTING NOTES

Crisp and appealing it reveals aromas of pear, melon and citrus fruits with subtle floral nuances and flint. It is once again rich, seductive and full-bodied in style, with a velvety mouth feel of vivacious with creamy flavors intertwining perfectly with the lively acidity. Concludes with a texture of ephemeral qualities and a hint of minerality on the lingering and clean finish.

REVIEWS

The San Francisco Chronicle, October 13, 2006 – 2005 Lachini Pinot Gris awarded **THREE & A HALF STARS** and subsequently listed in the **Top 100 Wines for 2006** *Rich, well-ripened and almost unctuous, this glass-stoppered wine has loads of lovely white peach, just-ripened pear, hints of mineral and stone, and is balanced with a long finish. Its fine texture and structure is better than is usually found in Pinot Gris.*

The Wine Enthusiast, February 2007 – the '05 showed “Excellent definition and pure pleasure in the mouth.” Paul Gregutt. 90 PTS! *Here's a very seductive Pinot Gris, done in the soft, plush style that Oregon is best at. Smooth and supple, it's got a good mix of apple and pear, the flavors suggesting spicy tart more than fresh cut fruit.*

Aspen Food & Wine Festival, 2005 – Lachini '04 Pinot Gris recognized by mystery critic(s) as one of the Top 10 New World White Wines among thousands!

