

# OKANOGAN

ESTATE & VINEYARDS

## 2007 PINOT GRIGIO

### Blue Lake Vineyard

**TASTING NOTES:** This classic dry non-oaked Pinot Grigio has traditional steely, flinty and mineral aromas that lead into bright and clean flavors of citrus peel, and green apple. This well-balanced wine finishes with lively lemon squirt acidity.

**PAIRING SUGGESTIONS:** The ample acidity in this wine stands up to robust flavors and is a great food wine. Match with a favorite pungent cheese or try a goat cheese with sun-dried tomatoes as an appetizer. Serve with fresh grilled trout, a garlicky shellfish dish or spicy Cajun entrees.

**REGION:** Okanogan Valley, North Central Washington State

**VINEYARD SOURCE:** Blue Lake Vineyard

**VARIETAL CONTENT:** 100% Pinot Grigio

**TECHNICAL DATA:**

Alcohol: 13.5%

Acid: 11.25 g/l

pH: 3.10

RS: 0.6%

Aging: Stainless Steel

**PRODUCTION & RELEASE INFORMATION:**

Produced: 545 cases

Bottled: 4/08

Released: 5/08

**WINEMAKER:** Mike Buckmiller

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