



2006 | *Spruce Goose*  
OREGON PINOT GRIS

## TASTE

This classic Oregon-style Pinot Gris with notes of apple, pear, and melon and hints of citrus is bright and crisp with a silky mouth feel. Its pleasing texture gives the impression of layering.

## PAIRING

- Chicken Caesar Salad
- Smoked Salmon and Wild Rice
- Herbed Pork Tenderloin
- Variety of Cheeses

## DATA

**APPELLATION**  
Willamette Valley

**ALCOHOL**  
13.9%

**ACID**  
0 mg/L

**RESIDUAL SUGAR**  
0.001%

**FERMENTATION**  
Stainless Steel

**VOLUME**  
750 mL

**RELEASE DATE**  
September 2007

**PRODUCTION**  
1,452 Cases

## AWARDS

## NOTES



EVERGREEN  VINEYARDS

2006

*Spruce Goose*

WILLAMETTE VALLEY

OREGON PINOT GRIS

## Vintage

A wet start in 2006 provided perfect conditions for a profusion of buds on the vine and the opportunity for a larger than usual crop. By late summer, the weather turned warm and dry, and softly slipped into a cool fall which provided more flavor expansion and intensity. The result was plentiful and was considered one of Oregon's finest harvests in recent years.

## Vineyard

The 2006 Spruce Goose Pinot Gris was sourced from some of the best vineyards in the Willamette Valley. Under the viticultural expertise of Laurent Montalieu this compilation of Pinot Gris produced a lovely, crisp and refreshing wine.

## About Our Winery

In 1989 we started our foray into the wine industry with the purchase of a Pinot Noir vineyard and since then have been planting Pinot Noir, Pinot Gris, Chardonnay and Riesling grapes in the lush, fertile land of the Willamette Valley, Oregon's internationally renowned wine country.

Evergreen Vineyards family of award winning wines are available internationally in fine retailers, restaurants, markets and in our tasting rooms, located inside the Evergreen Aviation and Space Museum.

  
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