



2006 *Spruce Goose*
OREGON PINOT NOIR

TASTE

This well balanced Pinot Noir offers a complex and silky mix of berries and a subtle finish of tannins on the palate.

PAIRING

- Smoked Salmon
- Turkey Casserole
- Risotto with Mushrooms
- Variety of Cheeses

DATA

APPELLATION
Willamette Valley

ALCOHOL
13.9%

PH
3.81

ACID
5.1

BRIX
23.2

COMPOSITION
100% Pinot Noir

FERMENTATION
25% French New Oak

AGING
11 months

VOLUME
750 mL

RELEASE DATE
December 2007

PRODUCTION
5,908 Cases

AWARDS

NOTES



EVERGREEN VINEYARDS

2006

Spruce Goose

WILLAMETTE VALLEY

OREGON PINOT NOIR

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 considered one of Oregon's finest harvests in recent years.

Vineyard

Sourced from our Spruce Goose Vineyard, located in front of the Evergreen Aviation Museum, home of the *Spruce Goose*. Under the viticultural expertise of Laurent Montalieu these flat land vineyards have been coaxed to produce an array of award winning wines.

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.



EVERGREEN
VINEYARDS

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