



**2008**

## **Pinot Gris**

*Gigliotti Vineyards*

Our third vintage of Pinot Gris greets the senses with exotic aromas of honeydew melon and kumquats. The palate is a mouthwatering mix of peach and green apples, finishing with lingering notes of tart pear. This wine pairs well with richer fishes like tuna or salmon, simple rich sauces like a thai curry sauce or even a turkey club sandwich.

**Gold Medal**

*Tasters Guild Wine Lovers  
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