

ArborBrook®

VINEYARDS

2010

CROFT VINEYARD

PINOT GRIS

WILLAMETTE VALLEY
OREGON

*This wine is a superb
expression of the unique
terroir of the Croft
Vineyard. Exquisite
Oregon Pinot Gris from
a legendary vineyard.*

The refreshing nose of this stainless Pinot Gris draws you in with crisp pear, tropical fruits, subtle lemon and a hint of honey suckle. Mid-palate continues with crisp pear and a strong influence of stone fruits, followed by a beautiful mineral component with well-balanced acidity and freshness for a long, bright finish. Pair with halibut in a white wine sauce and capers, mussels in white wine with lemons, trout almandine, albacore salad, or Quiche Lorraine. This wine will be a crowd pleaser at any event!

ArborBrook®

VINEYARDS

2010

CROFT VINEYARD

PINOT GRIS

WILLAMETTE VALLEY
OREGON

*This wine is a superb
expression of the unique
terroir of the Croft
Vineyard. Exquisite
Oregon Pinot Gris from
a legendary vineyard.*

The refreshing nose of this stainless Pinot Gris draws you in with crisp pear, tropical fruits, subtle lemon and a hint of honey suckle. Mid-palate continues with crisp pear and a strong influence of stone fruits, followed by a beautiful mineral component with well-balanced acidity and freshness for a long, bright finish. Pair with halibut in a white wine sauce and capers, mussels in white wine with lemons, trout almandine, albacore salad, or Quiche Lorraine. This wine will be a crowd pleaser at any event!

ArborBrook®

VINEYARDS

2010

CROFT VINEYARD

PINOT GRIS

WILLAMETTE VALLEY
OREGON

*This wine is a superb
expression of the unique
terroir of the Croft
Vineyard. Exquisite
Oregon Pinot Gris from
a legendary vineyard.*

The refreshing nose of this stainless Pinot Gris draws you in with crisp pear, tropical fruits, subtle lemon and a hint of honey suckle. Mid-palate continues with crisp pear and a strong influence of stone fruits, followed by a beautiful mineral component with well-balanced acidity and freshness for a long, bright finish. Pair with halibut in a white wine sauce and capers, mussels in white wine with lemons, trout almandine, albacore salad, or Quiche Lorraine. This wine will be a crowd pleaser at any event!

ArborBrook®

VINEYARDS

2010

CROFT VINEYARD

PINOT GRIS

WILLAMETTE VALLEY
OREGON

*This wine is a superb
expression of the unique
terroir of the Croft
Vineyard. Exquisite
Oregon Pinot Gris from
a legendary vineyard.*

The refreshing nose of this stainless Pinot Gris draws you in with crisp pear, tropical fruits, subtle lemon and a hint of honey suckle. Mid-palate continues with crisp pear and a strong influence of stone fruits, followed by a beautiful mineral component with well-balanced acidity and freshness for a long, bright finish. Pair with halibut in a white wine sauce and capers, mussels in white wine with lemons, trout almandine, albacore salad, or Quiche Lorraine. This wine will be a crowd pleaser at any event!

ArborBrook®

VINEYARDS

2010

CROFT VINEYARD

PINOT GRIS

WILLAMETTE VALLEY
OREGON

*This wine is a superb
expression of the unique
terroir of the Croft
Vineyard. Exquisite
Oregon Pinot Gris from
a legendary vineyard.*

The refreshing nose of this stainless Pinot Gris draws you in with crisp pear, tropical fruits, subtle lemon and a hint of honey suckle. Mid-palate continues with crisp pear and a strong influence of stone fruits, followed by a beautiful mineral component with well-balanced acidity and freshness for a long, bright finish. Pair with halibut in a white wine sauce and capers, mussels in white wine with lemons, trout almandine, albacore salad, or Quiche Lorraine. This wine will be a crowd pleaser at any event!

ArborBrook®

VINEYARDS

2010

CROFT VINEYARD

PINOT GRIS

WILLAMETTE VALLEY
OREGON

*This wine is a superb
expression of the unique
terroir of the Croft
Vineyard. Exquisite
Oregon Pinot Gris from
a legendary vineyard.*

The refreshing nose of this stainless Pinot Gris draws you in with crisp pear, tropical fruits, subtle lemon and a hint of honey suckle. Mid-palate continues with crisp pear and a strong influence of stone fruits, followed by a beautiful mineral component with well-balanced acidity and freshness for a long, bright finish. Pair with halibut in a white wine sauce and capers, mussels in white wine with lemons, trout almandine, albacore salad, or Quiche Lorraine. This wine will be a crowd pleaser at any event!