



2006

## Pinot grigio

Santa Barbara County

### Gold Medal

*Best of Class*

*Pacific Rim Intl. 2007*

This enticing wine has delicate aromas of honeysuckle blossom, peach and tangerine with a slight minty overtone. Medium-bodied and nicely balanced, its crisp acidity and dryness make it a perfect match for shellfish or fruit salad. Best enjoyed young and fresh, it should be consumed by the summer of 2008. Serve ice cold in chilled glasses.



2006

## Pinot grigio

Santa Barbara County

### Gold Medal

*Best of Class*

*Pacific Rim Intl. 2007*

This enticing wine has delicate aromas of honeysuckle blossom, peach and tangerine with a slight minty overtone. Medium-bodied and nicely balanced, its crisp acidity and dryness make it a perfect match for shellfish or fruit salad. Best enjoyed young and fresh, it should be consumed by the summer of 2008. Serve ice cold in chilled glasses.



2006

## Pinot grigio

Santa Barbara County

### Gold Medal

*Best of Class*

*Pacific Rim Intl. 2007*

This enticing wine has delicate aromas of honeysuckle blossom, peach and tangerine with a slight minty overtone. Medium-bodied and nicely balanced, its crisp acidity and dryness make it a perfect match for shellfish or fruit salad. Best enjoyed young and fresh, it should be consumed by the summer of 2008. Serve ice cold in chilled glasses.



2006

## Pinot grigio

Santa Barbara County

### Gold Medal

*Best of Class*

*Pacific Rim Intl. 2007*

This enticing wine has delicate aromas of honeysuckle blossom, peach and tangerine with a slight minty overtone. Medium-bodied and nicely balanced, its crisp acidity and dryness make it a perfect match for shellfish or fruit salad. Best enjoyed young and fresh, it should be consumed by the summer of 2008. Serve ice cold in chilled glasses.