



2006 PINOT GRIS VQA

Alcohol 13.5%

Residual Sugar 9 g/l

Product No. +533174

UPC 6-81246-00404-7

ABOUT THE WINE

Our 2006 Pinot Gris was cold soaked on its skins for 12 hours before pressing to extract aroma and flavour components.

TASTING NOTES

This wine has aromas of apples, pears, green melon and grapefruit rind. These translate into vibrant fruit flavours that are lifted by crisp acidity and a hint of balancing sweetness.

FOOD PAIRINGS

Pair with seafood risotto, seared ahi tuna or bruschetta.

CRITICAL ACCLAIM

GOLD
2008 Taster's Guild International Wine Awards

DOUBLE GOLD
2005 All Canadian Wine Championships

GOLD
2006 Okanagan Spring Wine Festival

ABOUT THE WINERY

Red Rooster Winery is located above Okanagan Lake on the Naramata Bench, just north of Penticton. This area is famous for its southwestern exposure and unique microclimate.

Our winery was originally located north of our current location, where we released our first wines from the 1997 vintage. The current winery was opened in June 2004. The tasting room and gallery displays local artists' work throughout the year.

And why a rooster? Because the winery's founders kept Rodiseland Reds in Switzerland; because roosters are good luck symbols in many cultures; and because roosters have a long association with wine (for example, the rooster is the symbol of the Chianti region of Italy).

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