

Oak Knoll Pinot Gris... *Highly Praised!*

2003 Top Ten

91 Score

2003 Gold

2003 Silver

PINOTREPORT

cooking pleasures

Tomato heaven
Tomatoes star in simple dishes pg. 38

Homestyle cakes
Scrumptious, moist and easy pg. 32

From the grill
Meats with tasty stuffings pg. 20

Fresh mint
In ice cream, salad and more pg. 43

1991 Oak Knoll OREGON PINOT GRIS 750 ML

2001 Oak Knoll Pinot Gris

Willamette Valley, Oregon

* ***PINOT REPORT ~ July 2003 ~ 91 Score***

“Pale-light straw gold color; light floral, rose and spicy notes on nose with a hint of pear, dry crisp fruit with pear, floral and apple notes; very nice balance, crisp acidity and a lingering finish. This Pinot Gris has the fruit and acidity to stand up to summer foods.”

* ***2003 Pacific Coast Oyster Wine Competition***

One of the “Top 10” in United States

Only “Oregon” wine to win

Third year to win this prestigious award

* ***2003 West Coast Wine Competition - GOLD***

* ***2003 Northwest Wine Summit - Silver***

* ***Cooking Pleasures***

August/September 2003 ~ by Jerry Traunfeld

Paired with Stovetop-Smoked Salmon “... **the elegant and flavorful** 2001 Oak Knoll Pinot Gris from Oregon is a fine match for salmon.”