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What wine will you serve on Thanksgiving?

By Eleanor Heald

If you've served wine to accompany your Thanksgiving meal as a family tradition, you probably already have your favorite selections. Yet, you may find some new ideas among the following choices.

If you're still scratching your head, bewildered by the dizzying array on the wine shelves today, we offer the following as a rescue.



PINOT GRIS

Oregon pinot gris is a wine you may not have considered. From Oregon producers, pinot gris and not pinot grigio, is the grape name you'll find on the label. *One of the nicest and value priced is **2006 Oak Knoll Willamette Valley Pinot Gris \$12.***

Intense white-fleshed fruit aromas (melon, pear, apple) and flavors, the absence of oak, rich texture from the natural interaction between the wine and its yeast lees and balanced acidity contribute to an easy-to-like wine.