

**Leelanau Wine Cellars****2006 Pinot Grigio  
(Michigan)**

With the moderating influence of Lake Michigan nearby, the Leelanau Peninsula enjoys a brief but beneficial ripening season along the lines of what you would find in Germany, Austria, or cooler parts of France. While the Baco Noir and Vignoles varieties are less problematic, Leelanau Cellars also deals in Riesling, Chardonnay, Muscat, Pinot Noir, Cabernet Franc and Cabernet Sauvignon in addition to this Pinot Grigio. Originally planted by the Jacobson's in the 1970's, the winery's first release was in 1977.

Day bright and moderately viscous, this wine has that classic if no longer fashionable Pinot Gris marker – *oeil de perdrix*, or a light coppery pink hue. (About a decade ago the Oregon Pinot Gris wines often were lightly colored, but then the clean, yellow, oaky, Chardonnay-like movement took over.) On the nose this wine entices with honey, lilac, apple, pear, lemon, lime, and guava notes. The acidity is pleasantly tingly, the wine is well-balanced, and the finish is long, peachy, and nutty.

Reviewed October 5, 2007 by [Catherine Fallis](#).

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**THE WINE**

**Winery:** [Leelanau Wine Cellars](#)

**Vintage:** 2006

**Wine:** Pinot Grigio

**Appellation:** [Michigan](#)

**Grape:** [Pinot Gris / Grigio](#)

**Price:** \$12.00

**THE REVIEWER****Catherine Fallis**

Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations, seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.