

# LA ZONA *pinot grigio* 2006

**2008 EXTREMELY  
LIKEABLE**

**BEN CANAIDER in delicious.  
May 2007**

From Victoria's Italianate King Valley comes this extremely democratic and likeable pinot grigio. Citrus and apple smells and flavours keep this white wine in the clean and green spectrum - avoiding the more heady notes found when pinot grigio becomes pinot gris. Chill well and serve with a vast array of antipasti.

**BRILLIANTLY  
MADE**

**FERGUS MCGHIE in Canberra Times  
December 15 2006**

I first became hooked on Chrismont's Pinot Grigio four or five years ago and it just keeps getting better. The '06 is the best yet with crunchy pear, quince and apple fruit followed by a delicious grapefruit citrus acid finish. This is a brilliantly made wine that has you finishing each glass with gusto. One of my favourite wines of the year and one I hope to be drinking again and again this summer.

**VERSATILE**

**DAVID SUTHERLAND in Border Mail  
December 9 2006**

Pinot Grigio and Pinot Gris are basically the same varieties, the grey pinot in contrast to the noir and blanc pinots. The Italian version is light and crisp with high acid in typical Italian fashion, wines that match so well with their cuisine of pasta, lighter meat dishes and fresh fish. In line with the King Valley's link with Italian varieties, Arnie and Jo Pizzini have probable done more with this variety than anyone else. Subtly fruity with apple, pear and quince aromas on the nose, the palate has a balance between crispness and texture. The wine lends itself to food matching.

with food: seafood of all descriptions; vegetable-based dishes  
ageing: drink within two years

IN A WORD: versatile

**GENEROUS**

**RICK ALLEN on [www.pmdwines.com](http://www.pmdwines.com)**

Pear and stewed apple on the nose carry through onto the generous palate, with hints of grapefruit woven in. In true Chrismont style, it's easy to drink, crisp and rich, finishing with fine, slatey acid. This wine is best enjoyed chilled as a youngster, in the company of good friends. If you're looking for a food match, you won't go wrong with seafood.

★★★★☆

**WINESTATE**

**November/December 2006**

Ripe aromas of stonefruits and melons with a perfumed lift.  
Nice simple, primary fruit palate with some astringent acidity.

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*Chrismont*

