

**Brys Estate Vineyard and Winery****2006 Pinot Blanc, Estate  
(Old Mission Peninsula)**

Only a handful of Michigan wineries grow and produce Pinot Blanc. Although **Brys Estate** is one of them, current production is small – a mere 90 cases of this palate and crowd pleaser from Michigan's Old Mission Peninsula AVA.

Floral aromas of honeysuckle blossoms are complemented by pear, peach and apricot scents that sing summer drinking pleasure. Citrus zest and Bartlett pear flavors are the core of this zingy, fresh and crisp rendition.

Old Mission Peninsula and Michigan-grown Pinot Blanc in general is taking on its own charm. Unlike the richer versions of Alsace, Italy and some California AVAs, it's more like the bottlings from Okanagan Valley minus the pineapple character often in evidence. Like Okanagan producers, Brys [winemaker Cornel Olivier](#) favors stainless steel tank fermentation and aging to preserve natural fruit characters and an early bottling to showcase them.

Because of its refreshingly tart yet balanced acidity, Brys Estate 2006 Pinot Blanc pairs with white fish, any clam dish such as spaghetti e vongole, soft shell crab, sushi, sashimi and roast chicken with a creamy lemon sauce. Asian spicy dishes really take to this charmer.

Reviewed July 17, 2007 by [Eleanor & Ray Heald](#).

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**THE WINE**

**Winery:** [Brys Estate Vineyard and Winery](#)

**Vineyard:** Estate

**Vintage:** 2006

**Wine:** Pinot Blanc

**Appellation:** [Old Mission Peninsula](#)

**Grape:** [Pinot Blanc](#)

**Price:** \$18.00

**THE REVIEWER****Eleanor & Ray Heald**

The Healds have been writing about wine since 1978 and have focused on appellation significance in many of their world beat writings. They value recognizing site personality (*terroir*) within an appellation's wines. They praise balance and elegance in wines

styled to pair well with food and eschew over-extraction, high alcohol and heavy-handed oak. "Delicious" is their favorite descriptor for a great, well-made wine.