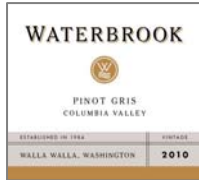


WATERBROOK



Crisp & refined with tropical fruit, citrus, vanilla bean and minerality.



BEST BUY



Food Pairings: Oysters, Shellfish, Stuffed Peppers, Roasted Pork Loin

Pinot Gris

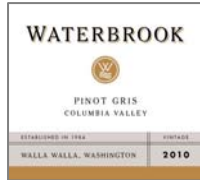
Columbia Valley, WA

World Class Wines from Washington State

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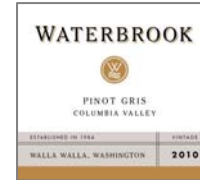
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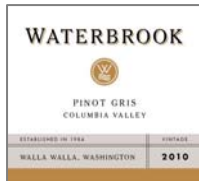
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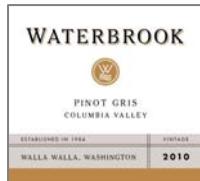
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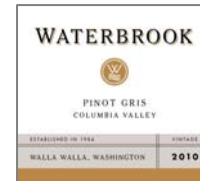
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