

## Stephen Tanzer Historical Rating

### LUNA VINEYARDS NAPA VALLEY PINOT GRIGIO

#### **2009 Luna Vineyards Pinot Grigio Napa Valley**

Pale, bright straw-yellow. Aromatic nose combines orange blossom, fresh hay, honey and a whiff of flowers; a suggestion of alcohol quickly dissipated. The dry, intense palate offers flavors similar to the aromas, turning firmer and more precise with air. Good classic pinot Grigio.

**89**

#### **2008 Luna Vineyards Pinot Grigio Napa Valley**

(\$18) Aromas of buttery stone fruits and flowers; subtle and not particularly showy today. Supple, ripe and smooth, if a bit warm. A sweet hint of nuts may be from the 2% sauvignon blanc component. This broad, easygoing wine offers a rather full texture but could use a bit more definition and personality.

**88**

#### **2007 Luna Vineyards Pinot Grigio Napa County**

(\$18; includes 5% chardonnay; 80% done in stainless steel, the rest in older barrels; 30% of the wine went through malo) Fairly pale color. Fresh peach and lemon on the nose, with notes of honey, butter, and earth. Quite delicate on the palate, with lovely subtle intensity and very good cut to the peach and orange blossom flavors. Lively acidity (only 30% of the wine went through malolactic fermentation) gives grip and verve to the mid-palate and finish. Another excellent value.

**90**

#### **2006 Luna Vineyards Pinot Grigio Napa County**

(\$18; half done in stainless steel and half in barriques) Pale yellow-gold color. Slightly yeasty aromas of yellow plum, pear, and tropical fruits. Fresh and fruit-driven, with lively acidity giving the middle palate a firmness. I find the saline minerality and subtle florality here to be quite intriguing. Finishes firm-edged, almost tannic, but without bitterness. Drash recommends pairing this wine with scallops or calamari.

**90**

#### **2005 Luna Vineyards Pinot Grigio Napa County**

(\$18) Pale golden color. Aromas of hay, orange, smoke and spices. Juicy, dry and classic, with very good intensity; broad but not thick. Finishes quite long, with subtle notes of orange peel and spice. Perhaps less dramatic than the 2004 but more elegant.

**90**

#### **2004 Luna Vineyards Pinot Grigio Estate Bottled Napa Valley**

(Just 12 hand-picked barrels; not yet bottled; 15.3% alcohol) Orange-tinged color. Leesy aromas of orange, minerals and nutmeg, with musky and herbal nuances and suggestions of exotic fruits. Concentrated and penetrating, with very firm acids giving shape to the exotic orange, spice, vanilla and nutmeg flavors. This offers both high and low tones. Drash stirred the lees until January of this year and has used very little sulfur during the wine's élevage. This fruit was brought in prior to the early September heat spell in 2004. Drash notes that the model for this wine is "the hedonistic, exotic Zind-Humbrecht wines."

**90**

## **Steven Tanzer Historical Rating**

### **LUNA VINEYARDS NAPA VALLEY PINOT GRIGIO, Continued**

#### **2003 Luna Vineyards Pinot Grigio Napa Valley**

(\$18; Luna produced 20,000 cases of this wine; 15% alcohol; includes 2% each tocai friulano and chardonnay) Pale yellow-gold. Rich, slightly tropical aromas of orange and nuts. Fat, smoky and thick, with exotic fruits and marzipan leavened by firm mineral spine. A touch of sweetness (4 grams per liter r.s.) is nicely balanced by sound acidity. Concentrated, almost honeyed pinot Grigio with lovely richness and length. This was fermented in barrel with wild yeasts; half of the wine went through malolactic fermentation.

**90**

#### **2002 Luna Vineyards Pinot Grigio Napa Valley**

(\$18; includes a small percentage of chardonnay) Pale gold color. Aromas of orange, apricot, and honey, with an exotic suggestion of dried fruits. Fat, dense, and thick with extract; gives an impression of high pH but there's just enough acid spine and spiciness to keep the wine fresh. Unlike the 2001 version, this was not acidified, noted Shoener, as Luna is now getting more high-altitude fruit for the blend. (In fact, the young 2003 showed firmer acidity and a strong mineral sappiness to go with its exhilarating flavors of peach, apricot, honeydew, flowers, and butter.)

**91**

#### **2001 Luna Vineyards Luna Pinot Grigio Late Harvest Napa Valley (half bottle)**

(9\$30 for 375 ml.) High-toned aromas of dried apricot, game and flowers. Thick, concentrated, and super sweet, with somewhat roasted pit fruit and floral flavors. Feels midway between auslese and beerenauslese in the mouth; conveys an impression of shriveled berries. The wine's healthy acids and pinot Grigio tannins give it a firm shape and an impression of freshness. This finished with 12.5% alcohol and 18% residual sugar. Will be a winery-only item.

**92**

#### **2000 Luna Vineyards Pinot Grigio Napa Valley**

Aromas of peach, resin, hay, white flowers and rye bread. Dense, ripe and sweet, with slightly candied flavors enlivened by a faint bitter edge. A serious wine with lovely inner-mouth florals and very good density and length. Seems more Alsace than Northern Italy in style.

**90**

#### **1999 Luna Vineyards Pinot Grigio Napa Valley**

Bright, floral aromas of lemon candy and butter; distinctly higher-toned than the '98. Thick but sharply defined in the mouth, with strong citrus flavors supported by firm underlying structure. Brisk and long. Very rich yet light on its feet.

**90**

#### **1998 Luna Vineyards Pinot Grigio Napa Valley**

Low-toned aromas of peach, spice, and grilled nuts. Rich, smooth, concentrated and fat; given shape by fresh acids. A rather powerful style of pinot Gris, uncompromisingly dry on the aftertaste. The '99 shows more verve, even though a higher percentage of that wine went through its secondary fermentation.

**90**