



Pinot Gris

BC VQA 2022

Production 1,584 cases

Winery retail price: \$23.49

ANALYSIS

Alc. 13.0%
pH 3.45
TA 6.3 g/l
RS 2.6 g/l

AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores, grocery stores and restaurants

CSPC: 219030

UPC: 626990125679

WINEMAKER'S NOTES

Made with 77% grapes from our estate Dry Creek Vineyard and Winch Spur vineyard in Lytton, the remainder from Osoyoos. The grapes were hand picked, destemmed, and crushed, and left on the skins for 4 hours. Dry ice was used during winemaking to reduce the contact with oxygen and the juice was cold settled for 24 hours before racking, leading to structure and more aromatics. The wine was fermented cold at 11 degrees to enhance the aromatic profile and aged for 4 months on the lees to give a full creamy texture.

TASTING NOTES

A vibrant and aromatic Pinot Gris featuring notes of white pear, quince, melon, and hints of passion fruit. A refreshing wine that has a creamy texture with a crisp finish and lingering tropical fruit flavour.

This fruit-forward wine is well balanced and perfect for any occasion. Delicious to drink on its own, or pair it with sauteed shrimp, or fresh summer greens with chicken or roasted nuts.

