



Pinot Gris

BC VQA 2017

Production 824 cases

Details:

Alc.	12.7%
pH	3.28
TA	6.825 g/L
RS	10.49 g/L

Availability: Restricted listing

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

CSPC: 219030

UPC: 626990125679

Winemaker's notes:

This wine features grapes predominantly from our estate vineyard (80%) along with a small fraction of Similkameen grapes. They were whole cluster pressed and settled at ambient cellar temperature. 15% of the Pinot Gris juice was fermented in barrel with spontaneous ferment, to dryness at a temperature between 15-17°C. Fermentation was stopped to leave a gentle hint of sweetness.

Tasting notes:

This Pinot Gris has rich aromas of pineapple, peach, and fresh mango with some beautiful notes of minerality. It is a juicy, medium-bodied wine with a rich texture designed to pair perfectly with everything summer related.

