



## *Pinot Gris*

BC VQA 2018

Production 1,296 cases

Winery retail price: \$17.99 ex tax

### CHEMISTRY

Alc. 12.5%  
pH 3.32  
TA 6.2 g/L  
RS 4.8 g/L

### AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores, Save-on-Foods, VQA stores and restaurants

CSPC: 219030  
UPC: 626990125679

### WINEMAKER'S NOTES

Made primarily with grapes from our Dry Creek Vineyard in Lillooet with a smaller portion of Pinot Gris from the Similkameen. Harvested between September 20-24 and fermented in stainless steel tanks at a cool temperature. This year, we ran an experiment with about 25% of the total volume to see the impact of a spontaneous fermentation, where we rely on native yeasts. This portion produced some beautiful complexity and left a little bit of residual sweetness. After fermentation was complete, the wine sat on its lees for a few weeks, before it was racked off.

### TASTING NOTES

Juicy and fruit forward, this Pinot Gris has notes of pears and melons, and is well balanced with citrus and mandarin flavours. Primarily made with grapes from our Dry Creek Vineyard, a portion of this wine went through natural fermentation in stainless steel tanks.

