



Camels White

BC VQA 2020
Production 441 cases
Price: \$18.49

CHEMISTRY

Alc. 12.4%
pH 3.64
TA 6.0 g/L
RS 3.2 g/L

AVAILABILITY: RESTRICTED LISTING

Winery direct, select fine wine stores, Save-on-Foods and restaurants
CSPC: 770669
UPC: 626990125709

WINEMAKER'S NOTES

A blend of aromatic white varietals featuring predominantly Pinot Gris with smaller fractions of Pinot Blanc, Grüner Veltliner, and Riesling. Each varietal was harvested separately and then blended together while undergoing natural fermentation in stainless steel tanks. This process created a bright and crisp white blend with tropical fruit aromas and a rich and creamy finish on the palate.

TASTING NOTES

This refreshing white blend is fruit-forward with notes of orange peel, quince, Granny Smith apple, and mango. It has a full-bodied palate with a soft, creamy finish, and lingering citrus flavours. It's a great choice to enjoy on its own on a warm, sunny day, or paired with a light summer meal on the patio.

