



PINOT GRIS

WASHINGTON – HERE & THERE

2024

SKU: 364896

VINEYARD & VINTAGE NOTES

Established in 2009, Fort Berens is rooted on sagebrush covered benchland along the Fraser River at the base of the Coast Mountain Range. The sandy soil, arid summers, and moderate winters in Lillooet are perfect for growing premium grapes.

A cold snap in January 2024 to almost -25°C, after a relatively warm winter, caused considerable damage to the most fruitful buds on the vines and the total harvest in Lillooet was only 30%. We ventured to Washington and found the Wahluke slope vineyard with growing conditions comparable to Lillooet. We hand harvested these grapes and our winemaking team fermented them shortly after harvesting at nearby Sagemoor Winery in Washington, before shipping the unfinished wine to Lillooet where it was fined and filtered.

WINEMAKING NOTES

Composition: 100% Pinot Gris from the Wahluke Slope in Washington State, USA.

The grapes were hand picked, destemmed, and crushed, and left on the skins for 4 hours. Dry ice was used during winemaking to minimize the contact with oxygen during the process. 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 tropical fruit as well as white pear, citrus and green apple. A refreshing wine that has a creamy texture with a crisp finish and lingering fruit forward flavour.

This wine is well balanced and perfect for any occasion. Delicious to drink on its own, or pair it with a grilled chicken salad, vegetable pasta or sauteed seafood.

AVAILABILITY

Winery direct, select restaurants, retail stores and grocery stores in BC
UPC: 696852158954
Winery price: \$23.49

TECH SPECS

Alc.: 12.5%
pH: 3.08
TA: 6.4 g/l
RS: 2.5 g/L
Vegan: Yes
Production: 1,000 cases

