



PINOT GRIS

2023

BC VQA

SKU: 219030



VINEYARD & VINTAGE NOTES

Established in 2009, our vineyards are rooted on sagebrush covered bench land 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.

The winter of 2022-23 was extremely cold with a record low temperature of -26.4°C on December 22nd, after a long and warm fall. The quick change in temperature caused considerable damage to the most fruitful buds on the vines and the total harvest in Lillooet was only 33% of a normal crop in 2023. The summer was almost perfect: long, sunny and dry, with our characteristic cool nights to keep our grapes fresh.

WINEMAKING NOTES

Composition: 100% Pinot Gris from Osoyoos (74%), Lillooet (22%) and Lytton (4%).

Made with 26% 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 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.

TECH SPECS

Alc.: 12.5%
pH: 3.16
TA: 6.0 g/l
RS: 2.8 g/L
Vegan: Yes
Production: 1,194 cases

AVAILABILITY

Winery direct, select restaurants, retail stores and grocery stores in BC
UPC: 626990125676
Winery retail price: \$23.49 ex tax

