



Pinot Gris 2017

100% Pinot Gris
Alcohol Level: 13.2%
Levels: pH 3.29 TA 6.7 g/l
Sugar: 2.52 g/l
Harvest date: September 20th - October 16th, 2017

CSPC +196264

Tasting Notes

Pale gold splashes in the glass. Captivating essences of freshly pitted nectarines, lime zest, and honey suckle tempt the nose. This Pinot Gris' lush palate of Fuji apple, apricot, and Okanagan peach balances with refreshing acidity and hidden notes of honey dew. Smooth minerality and a delicate mouthfeel make this classic Pinot Gris a show stopping pairing for summer salads and soft ripened cheese.

Harvest Notes

2017 was a roller coaster year – the valley faced both flooding and drought that haven't been seen for decades. Winter was chilly! Arctic outflows were very cold (-20) and lasted longer than usual but caused no bud loss. Overall, spring was cool with fewer sunlight hours and more precipitation. This resulted in a later bud break (2 weeks) and more pruning in the rain than the vineyard crew is used to. Areas of Okanagan Lake to Osoyoos Lake experienced flooding; the small Haynes Creek, which flows through our Osoyoos vineyards, overflowed and flooded our southern vineyard. Summer came in hot and dry bringing lots of sunshine and one of the most intense fire seasons on record. From early July, smoke was a common sight in the valley. The fires were not close to our vineyards which meant no smoke taint for the grapes and vines that enjoyed the intensity of a hot summer. A classic warm autumn allowed for a long ripening season. Overall, 2017 was a year of ups and downs where the vineyard team embraced the struggle with Mother Nature and ended the ride with ripe, balanced, beautiful grapes and another stunning vintage.

Winemaking Notes

Made from 100% pinot gris grapes. The fruit was pressed after three hours of skin contact to extract additional aromatics and fermented cold to preserve the signature fruit flavours. The various parcels of juice were inoculated with three different yeast cultures in order to allow complexity and mouth-feel to develop without over manipulation. The final Pinot Gris blend was created to bring the most balanced profile of acidity, aromatics, and natural sweetness on the palate.

Cellaring Notes

This wine is meant to be enjoyed upon release. Drink this year for best enjoyment!

