

Pinot Gris 2019

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Market Vineyard
Grape Variety(ies)	100% Pinot Gris
Brix at Harvest	19.8°
Alcohol Content	12.0%
Residual Sugar	3 grams – dry
Total Production	511 cases of 12



TASTING NOTES

Our 2019 Pinot Gris is fresh and fruit with aromas of peach, citrus and melon with a touch of minerality. On the palate it is lively with refreshing firm acidity and flavours of peach and nectarine. The finish is crisp with notes of stone fruit.

Enjoy over the next 3 years with white fish poached or baked with lemon butter, simple chicken dishes, creamy fresh cheeses, green vegetable or herb risotto or sweet garlic pork sausages.

WINEMAKING NOTES

This Pinot Gris was sourced exclusively from our Market Vineyard located at the corner of Fourth Avenue and Seventh Street in the Creek Shores sub-appellation. Harvest was in mid-September. Hand-picked, the grapes were crushed and destemmed before gentle pressing. The grapes were then fermented and aged in stainless steel with fine lees to provide added richness and creamy mouthfeel. After light fining and filtration, the wine was bottled in late January 2020.

VINTAGE NOTES

After a fairly cold winter, mild weather began in March but it was some time until real warm weather began, giving the growing season a slow and wet start. The summer was quite warm and allowed for full phenolic maturity in all varieties. Harvest started in the second week of September for sparkling and was quickly followed by early ripening whites such as Pinot Gris, followed by Chardonnay and Riesling at the end of September and early October. The temperatures were mild but a bit wet so Pinot Noir and Gamay were also harvested early October followed by Cabernet Franc in late October. There was a snow storm in mid November so yields were reduced on Cabernet Sauvignon which was harvested in late November. The quality of the grapes was very good to excellent with high acidity and concentrated flavours throughout the portfolio. Wines should have the capacity to age for the medium to long term.