



Pinot Gris 2020

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Market Vineyard
Grape Variety(ies)	100% Pinot Gris
Brix at Harvest	20.1°
Alcohol Content	12.0%
Residual Sugar	3 grams – dry
Total Production	850 cases of 12
Other Notes	Vegan-Friendly



TASTING NOTES

Our 2020 Pinot Gris is fresh and fruity with aromas of honeydew melon, white peach and light spice with a touch of stony minerality. On the palate it is lively with refreshing firm acidity and flavours of white pear, ginger, fresh green herbs and wet stone, with a long refreshing finish.

Enjoy over the next 3 years with poached or baked white fish 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. After harvest, 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 May 2021.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9
905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com