



## Reserve Pinot Gris 2019

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Home Farm Vineyard
Grape Variety(ies)	100% Pinot Gris
Brix at Harvest	19.7°
Alcohol Content	12.0%
Residual Sugar	3 grams – dry
Total Production	240 cases of 12
Other Notes	Vegan - Friendly

### TASTING NOTES

Our 2019 Reserve Pinot Gris is vibrant straw yellow in the glass. On the nose, it has intense aromas of honeysuckle, spring flowers and ripe yellow pear. On the palate it is medium-bodied with soft acidity and flavours of poached pear, green tea, white peach and fruit salad with a touch of waxy honey, vanilla and spice. The finish is long and fruity with a touch of savoury spice.

Enjoy now with roasted pork tenderloin with caramelized pear and shallots or age for the short term to develop additional complexities.

### WINEMAKING NOTES

This Pinot Gris was sourced exclusively from our Home Farm Vineyard located at the corner of Fourth Avenue and Seventh Street in the Creek Shores sub-appellation. Harvest was in mid-September. Following harvest, the grapes were crushed and destemmed before gentle pressing. The grapes were then fermented and aged in seasoned French oak barrels of varying sizes (228L, 400L and 500L) for 12 months. After light fining and filtration, the wine was bottled in April, 2021.

### 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.

**13<sup>th</sup> Street Winery**

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