

Expression Pinot Grigio 2021

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Home Farm Vineyard, Market Vineyard
Varietal(s)	100% Pinot Gris
Brix at Harvest	19°
Alcohol Content	11.5%
Residual Sugar	3 grams/Litre
Total Production	1000 cases of 12 x 750mL, 80 cases of 250mL cans
Other Notes	Certified Sustainable and Vegan-Friendly



TASTING NOTES

Pale in the glass with aromas of golden delicious apple, cantaloupe, minerality and flowers. The palate is dry, fresh and fruity with medium acidity and flavours of pineapple, apricot and jasmine. The finish is flavourful with lingering spice and apple notes. Enjoy on its own or pair with a variety of foods from lake fish to salads to cheese platters. Also, a perfect compliment to ginger and coriander-spiced pumpkin hummus!

WINEMAKING NOTES

Our Expression Pinot Grigio is a blend of our two estate vineyards in Creek Shores, created to showcase both a perfect Expression of Niagara Pinot Grigio and also of our winemaker's style! The grapes were harvested in late September and immediately pressed into stainless steel tanks for a cool fermentation that lasted 20 days. The wine was kept in the tank for 4 months before fining, filtration and bottling in February 2022.

VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10th (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.