



## Reserve Pinot Gris 2021

### Technical Information:

Appellation	VOA Creek Shores
Vineyard(s)	Home Farm Vineyard
Grape Variety(ies)	100% Pinot Gris
Brix at Harvest	19.0°
Alcohol Content	13.0%
Residual Sugar	2 grams – dry
Total Production	200 cases of 12
Other Notes	Vegan - Friendly

### TASTING NOTES

Reserve Pinot Gris 2021 is vibrant straw yellow in the glass. On the nose, it has intense aromas of honeysuckle, yellow pear, candied ginger, and soft spice. On the palate it is medium bodied with vibrant acidity and flavours of fresh pineapple, key lime peel, tangerine confit and vanilla cream. The finish is long and rich with a touch of warm spice.

Enjoy now with roasted pork tenderloin with caramelized pear and shallots or mushroom dishes. Age for the short term to develop additional complexities. 1-3 years.

### 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 in Acacia barrels. After light fining and filtration, the wine was bottled in February 2023

### VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10<sup>th</sup> (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.

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

1776 Fourth Avenue · St Catharines ON L2S 0B9  
905.984.8463 · [13thStreetWinery.com](http://13thStreetWinery.com) · [info@13thStreetWinery.com](mailto:info@13thStreetWinery.com)