



Pinot Gris

2017 - PINOT GRIS 100%

TASTING NOTES

Apple, pear, lemon, and a subtle undercurrent of stone fruit can be found on the nose. The bright acidity leads the attack of orchard fruit and pineapple with citrus carrying through the mid-palate and into the well-balanced finish. Our winemaker worked hard to preserve the fresh, vibrant character of the wine from grape all the way to bottle.

PAIRING

An ideal choice with halibut, mussels, oysters, and roasted chicken.

BOUQUET

Apple & Pear

GROWING SEASON

The 2017 vintage had a slow start with cool days and a lot of precipitation leading to flooding in the Valley. Bud break started a couple days off the 15-year average. As the season progressed, hot, dry conditions allowed the vineyards to catch up and hit all the expected key developmental stages. With the drought conditions, came forest fires. The smoke provided the benefit of a buffer for the sun, helping to moderate accumulation of sugars and loss of acid. This also led to humid days and increased disease pressure; extreme diligence was rewarded by healthy and clean fruit. The nights cooled off towards harvest, allowing for great evolution of fruit flavour without any spikes in sugars while maintaining a bracing acidity.

VARIETAL PROFILE

TOTAL ACIDITY	7.0 G/L
FINAL PH	3.15
RESIDUAL SUGAR	2.1 G/L
ALCOHOL	13.6%
CASES PRODUCED	1533
CSPC	35682

BLASTED
CHURCH