



# Pinot Gris

2018 - PINOT GRIS 100%

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## 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

This vintage had a warm Spring that led to localized flooding around the Valley due to large snowpack and early rain. Hot early seasonal temperatures helped push early growth through at an amazing pace, hitting bloom and moving through to fruit set and veraison quickly. August had heavy smoke, resulting in decreased temperatures and a UV shield for the fruit. Temperatures dropped and precipitation increased in September, which further slowed vine progression. October picked up with above-average temperature, and finally pushed the fruit to a balanced ripeness. Warm days and cool nights allowed for great evolution of flavour without any spikes in sugar while maintaining a bracing acidity in the fruit; 2018 will be a vintage characterized by freshness, elegance and balance in wines that will certainly stand the test of time.

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## VARIETAL PROFILE

TOTAL ACIDITY	6.7 G/L
FINAL PH	2.9
RESIDUAL SUGAR	2.1 G/L
ALCOHOL	12.9%
CASES PRODUCED	1693
CSPC	35683



BLASTED  
CHURCH